

APPETIZER



Coconut Kataifi and Almond Fried Shrimp 17

spicy fruit relish | vanilla-rum cream

Wisconsin Cheese Board 16 **V**

seasonal fruit | house-made lahvosh | beer-lacquered almonds

Crispy Barbecued Pork Belly 16

jalapeno Cheddar fritter | fried onion | Memphis-Style BBQ sauce

Jumbo Lump Crab Cakes 19

cucumber salad | tzatziki sauce

Roasted Vegetable Flatbread 13 V

red pepper aioli | seasonal roasted vegetables | fontina and feta cheese

Fried Elk Meatballs 19

Korean slaw | soy miso vinaigrette | sweet chili glaze

Pepperoni Scallops 18 F/I/T

bay scallops | shaved pepperoni | onions | tomato | arugula

Blackwolf Run Appetizer Platter 63

Coconut Kataifi and Almond Fried Shrimp | Crispy Barbecued Pork Belly
Roasted Vegetable Flatbread | Fried Elk Meatballs

SOUP



Corn Sausage Chowder 8

corn | pork sausage | potatoes | onions

Tomato Basil 8 F/I/T V

Parmesan cheese | croutons

Chef's Soup of the Day 8

SALAD

Baby Spinach and Pear 12

poached pear | spiced cracker | candied almonds | Boursin cheese | wontons
almond vinaigrette

Mixed Greens 13 F/I/T V

cherry tomatoes | cucumbers | croutons
lemon mint vinaigrette

Traditional Caesar 11

romaine hearts | anchovy crisp
house-made Caesar dressing

Bacon, Egg and Brioche 13

smoked bacon | hard-boiled egg | toasted brioche
green gem lettuce | heirloom tomatoes
Green Goddess dressing



Signature Item

F/I/T

Items created lower in calories, sodium and added sugar

Gluten Friendly

V

Vegetarian

ENTRÉE

Grilled King Salmon 38 F/I/T

warm farro | sundried tomato | pine nuts | basil | feta | broccolini
lemon-honey vinaigrette

Grilled Beef Tenderloin 49 F/I/T Ⓞ

olive oil braised fingerling potatoes | asparagus | oven dried tomato
add shrimp – 10

Pan-Seared Elk Loin 44

fried German potatoes | Brussels sprout cherry hash | pickled mustard seeds
demi-glace

New York Strip Steak 49

whipped potatoes | Haricot Verts | herb butter
add sautéed forest mushrooms – 6



Chipotle-Honey Glazed Smoked Pork Chop 47 Ⓞ

caramelized apples | Wisconsin blue cheese | pistachios
whipped potatoes | asparagus

Chicken Schnitzel 27

breaded-fried chicken breast
herb spaetzle | sautéed spinach | sausage gravy

Pan-Seared Bay Scallops 46 Ⓞ

sweet corn risotto | sautéed asparagus | wild mushrooms | corn
crisp prosciutto | pickled fennel

Stout-Braised Beef Short Ribs 30

horseradish smashed potatoes | baby heirloom carrots | forest mushrooms
natural pan sauce

Grilled Halibut 38 F/I/T

crimson lentils | Romanesco | cauliflower | cashews
charred tomato vinaigrette

Roasted Cauliflower Steak 19 F/I/T Ⓞ V

glazed baby rainbow carrots | grilled broccolini | chimichurri sauce
butternut squash purée

Seasonal Vegetable Risotto 19 Ⓞ V

basil | Parmesan crisp



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