FIRST COURSE

SWEDISH MEATBALLS
Heritage Recipe | Wild Mushroom Gravy | Lingonberry Compôte | Dill Crème Fraîche
15

JALAPEÑO & CILANTRO WALLEYE CAKES
Canadian Walleye | Cilantro Panko | Candied Jalapeño Relish | Lemon Caper Aioli
20

GREAT LAKES CAVIAR
Roe of Sturgeon, Whitefish & Rainbow Trout | Slavic Blini | Lemon Dill Crème Fraiche | Beet Pickled Quail Egg | Roasted Red Pepper Coulis
29

OYSTERS ROCKEFELLER
Broiled on the Half Shell | Maître d' Butter | Garlic Parmesan Bread Crumbs
25

VENISON CARPACCIO*
Sea Salt Sear | White Balsamic Glaze | Birch Syrup Drizzle
20

NORTH SHORE CHARCUTERIE BOARD
Caribou Polish Sausage | Pheasant & Cognac Sausage | Venison & Blueberry Merlot Sausage | Spanish Cheese Assortment | Currant Preserves | Honeycomb | Flatbread Crackers
38

SECOND COURSE

NORTH SHORE CHOWDER
Wild Rice Chowder | Smoked Lake Superior Trout | Truffled Oyster Mushroom
15

LAKE SUPERIOR CAESAR SALAD
Grilled Heart of Romaine | Smoked Lake Superior Trout | Marinated Tomatoes
15

LAND & LAKE

PRIME PORTERHOUSE
22 oz USDA Prime | Iowa Grass Fed | Montréal Spices | Peppercorn Brandy Demi Glace | Roasted Garlic Whipped Potatoes
90

CEDAR PLANK COHO SALMON
Superior Coho | Raspberry Chipotle Glaze | Wild Rice Pilaf
45

BLACK GARLIC & MAPLE PHEASANT
Sous Vide | Maple, Bourbon & Black Garlic Glaze | Rosemary Confit Potatoes
55

KUROBOTA PORK CHOP
Honey Chili Rub | Wild Blueberry & Birch Syrup Demi Glace | Rosemary Confit Potatoes
48

THE WILD BURGER
Elk, Bison & Wagyu Burger | Candied Wild Boar Bacon | Parmesan Truffle Fries & Garlic Aoili
29

SCANDINAVIAN CHICKEN & WAFFLES
Sweet Breaded Chicken Breast | Maple Sage Velouté | Caraway Crème & Lingonberry Glazed Waffle
38

WILD MUSHROOM WELLINGTON
Vegan Pastry | Wild Mushrooms | Lingonberry & Port Reduction
35

STURGEON A L' VEUVE
Grilled Filet of Sturgeon | Veuve Clicquot Beurre Blanc | Caviar Tuilie | White Truffle Risotto | Roasted Asparagus
MP

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS