



Lunch Pre-Fixed Menus

forest green salad
braised short ribs
dark chocolate cherry torte
36 per person

apple barley salad
sautéed minnesota walleye
mini pastry trio
34 per person

tri pepper jicama salad
spinach and salmon en croute with sauce nantua
lemon cheese bavarian
31 per person

mixed field greens salad
molasses-cured pork with apple cranberry compote with
granny smith and potato galette
pear almond torte
30 per person

minestrone soup
sonora grilled chicken, chopped salad with shredded romaine, mache, tomato,
caramelized red onion with roasted corn and black bean salsa
double chocolate mousse martini
29 per person

chilled gazpacho
shrimp and scallop capellini cake
paris pear waffle
29 per person

caesar salad
butternut squash ravioli with a gorgonzola walnut cream sauce
macerated berries
27 per person

*Prices stated are per person and subject to a 21% taxable service charge, state and local tax of 10.15%.
Prices and menu items subject to change without prior notice.*



Pre-Fixed Dinner Menus

caramelized onion bisque
blueberry-cured venison tenderloin
warm apple crisp with vanilla ice cream
79

roasted root vegetable salad
braised boneless short rib milanise paired with cajun shrimp
enhanced with cajun bur blanc
paris pear waffle
51

wild rice soup
milwaukee road ribeye 12 ounces of steak royalty
topped with depot butter and crispy onions
dark chocolate cherry torte
50

apple barley salad
walleye 2 ways: sautéed walleye and walleye cake
lemon curd tart
44

forest greens
maple peppered bacon-wrapped pork tenderloin with baby cabbage confit
apple tart
40

caesar salad
herb-roasted chicken with a roast jus lie
cheesecake
35

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