



—Est. 1989—

Dinner

CRAFTED WITH LOVE, SERVED WITH PASSION

BREAKFAST & LUNCH HOURS

BREAKFAST 9AM-11:30AM

LUNCH 11:30AM-3PM

STARTERS

SHRIMP TEMPURA	15
<i>Crispy tempura-batter with a ponzo-hoisin dipping sauce or topped with bang bang sauce</i>	
SHRIMP SPRING ROLLS- CHẢ GIÒ	9
<i>Nước chấm dipping sauce</i>	
CLASSIC FRENCH MUSSELS	16
<i>White wine, parsley & a touch of cream</i>	
VIETNAMESE RICE NOODLE SOUP	6/9
SÚP CÀ RI GÀ VỚI NƯỚC CỐT DỪA	
<i>Chicken breast, lemongrass, red curry, coconut milk, kaffir lime leaf</i>	
CHARCUTERIE	21
<i>Cured meats and cheese from Calkins Creamery, accompanied by fruit and an assortment of pickled vegetables</i>	

MAIN COURSE

CHEF'S CHOICE PASTA	MP
OVEN ROASTED SALMON FILET	30
<i>Chef's choice of preparation</i>	
WALLEYE	32
<i>Lemon-butter caper sauce, fresh vegetables and chive-parmesan risotto</i>	
FLAT IRON	32
<i>Cooked to your liking, fresh vegetables, roasted potatoes, classic au poivre sauce</i>	
OSO BUCO	39
<i>Braised pork shank, mirepoix, savory tomato-wine and aromatics reduction, over creamy parmesan polenta.</i>	
COCONUT CHICKEN	28
<i>Coconut-crusted chicken breast, mango salsa, jasmine rice, fresh vegetables</i>	

CASUAL FARE SERVED WITH ROASTED POTATOES

½ POUND BURGER	17
<i>Signature blend of chuck, brisket and short rib, lettuce, tomato, dill pickle, choice of american, swiss or cheddar, served on brioche sub. brie or gorgonzola 2.00</i>	
CHICKEN SANDWICH	16
<i>Grilled lemon-herb chicken, cheddar, bacon, lettuce, tomato, garlic aioli on brioche</i>	

SALADS

MESCLUN & GOAT CHEESE	14
<i>Raspberries, caramelized pecans, tomatoes, balsamic-maple vinaigrette</i>	
CLASSIC CAESAR	13
<i>Romaine, caesar, homemade croutons, shaved parmesan</i>	
MESCLUN & GORGONZOLA	14
<i>Dried cranberries, toasted almonds, orange vinaigrette</i>	
<i><u>Add protein</u></i>	
<i>Tofu 4.00</i>	
<i>Grilled chicken 6.00</i>	
<i>Pork Belly 7.00</i>	
<i>Shrimp 9.00</i>	
<i>Grilled Sirloin 10.00</i>	
<i>Salmon 12.00</i>	

CRISPY ROAST DUCKLING	29
<i>Tender ½ duckling, hoisin garlic-ginger glaze, jasmine rice, fresh vegetables</i>	
LEMONGRASS CURRY WITH JUMBO SHRIMP	28
<i>Yellow curry, garlic, ginger, lemongrass & scallions, fresh vegetables, over rice noodles</i>	
BEEF TENDERLOIN RICE BOWL	29
<i>Lemongrass and asian spiced marinade, jasmine rice, bok choy, sesame</i>	
VEGAN VIETNAMESE TOFU	24
<i>Tomatoes, spinach, garlic, sliced shallot, scallions, fresh basil, cilantro, jasmine rice (contains mushroom seasoning)</i>	
RACK OF LAMB	32
<i>½ Rack, chef's choice of preparation served with roasted garlic whipped potatoes and fresh vegetables full rack +17</i>	

SIDES

ROASTED POTATOES	7
ROASTED GARLIC WHIPPED POTATOES	7
PARMESAN POLENTA	7
JASMINE RICE	4
SIDE GARDEN SALAD	6.50
SAUTÉED VEGETABLES	7
PARMESAN RISOTTO	7

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. WE ARE LIMITED IN OUR ABILITY TO SEPARATE CHECKS. ANYONE SHARING PLATES WILL RESULT IN A \$5 CHARGE DUE TO LIMITED SEATING CAPACITY. ALL TABLES ARE TYPICALLY ALLOTTED 90 MINUTES TO ENSURE WE CAN ACCOMMODATE ALL GUESTS WISHING TO DINE WITH US. FOR THOSE ENJOYING JUST BAKED GOODS AND/OR COFFEE, WE ALLOT 15-20 MINUTES. PLEASE REVIEW ALL OF OUR POLICIES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
ON ALL FEDERALLY OBSERVED HOLIDAYS 20% GRATUITY WILL BE ADDED TO ALL TAKE OUT AND DINE IN ORDERS