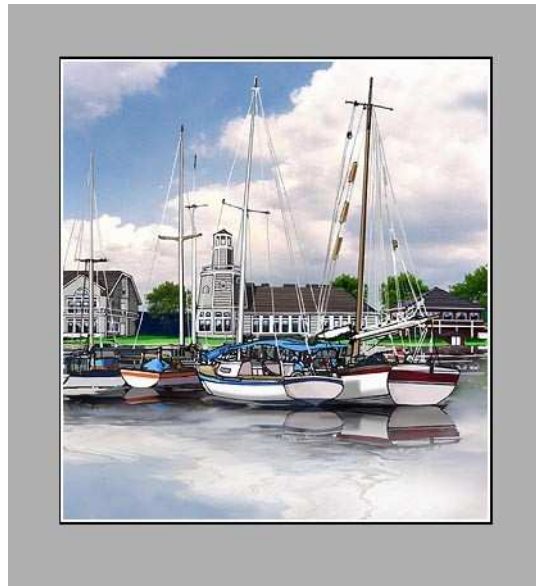


THE PUB RESTAURANT & WINE BAR

SUMMER 2009



*"Life is so brief that we should not glance either too far
backwards or forwards...therefore study how to fix
our happiness in our glass and in our plate."
- Grimond de la Reynière*

DINNER MENU

small plates



Pub Mussels

A generous portion of farm raised mussels, steamed in white wine & served in a cream sauce with fresh chives.

\$10.95

Lobster Caprese

Broiled 6 ounce lobster tail with a tomato, basil & baby mozzarella salad.

\$13.95

Crab & Camembert Dip

Creamy camembert cheese with lump blue crab meat. Served with stone hearth bread & baguettes.

\$10.95

Wisconsin Spring Roll

A wild rice crepele with grilled duck & plum sauce.

\$11.95

Beef Tips

Served medium rare with a chimichurri sauce, wild mushrooms & an onion ring.

\$11.95

Baba Ghanoush

An eggplant dip with pita crisps, feta cheese & marinated olives.

\$9.95

Ravioli with Lobster

Tender lobster meat in a tomato, butter sauce. Served over three cheese ravioli.

\$12.95

soup & salad

Soup of the Day

Always house-made & delicious!

cup \$3.95
bowl \$5.95



The Pub's Fish Chowder

Creamy rich, full of fish, potatoes & veggies. Topped with bacon bits & chives. More like a hearty stew than a soup!

cup \$4.95
bowl \$6.95

Pub Caesar

Crisp romaine tossed with an old world Caesar dressing, croutons & shaved parmesan.

small \$4.95
large \$7.95
with grilled shrimp \$14.95

Mixed Field Greens

Baby field greens, toasted pecans, red onion, gorgonzola & blueberry basil vinaigrette.

small \$4.95
large \$7.95
with grilled shrimp \$14.95

pizzas



The Sicilian

Spicy Italian sausage, three cheeses & herbs, with a marinara sauce.

\$12.95

The Marguerite

Fresh basil, roma tomatoes & mozzarella, drizzled with fine olive oil.

\$12.95

Classic Pepperoni

Pepperoni, three cheeses & herbs, with a marinara sauce.

\$12.95

The Bianca

Shrimp, fresh mozzarella, parmesan, garlic, oil & herbs.

\$12.95

Add mushrooms, banana peppers, red onion for an additional \$1 per item



Denotes House Specialties & Favorites

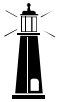
fresh from lake superior

Simply Done

*Whitefish or trout, prepared to perfection & set over a wild rice blend.
Served with seasonal fresh vegetables.* \$16.95
Add curry beurre blanc sauce \$2.00

Sourdough Breaded Whitefish

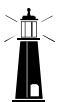
Served with stone fruit salsa, wild rice pilaf & seasonal fresh vegetables. \$18.95



Lake Trout & Baby Scallops en Papillote

*Root vegetables, trout, scallops & white wine enclosed in parchment paper.
Prepared in our stone hearth oven.* \$18.95

entrees



Prosciutto Wrapped Filet of Beef

**A hardy 8 oz filet grilled to your specifications,
served with house potatoes & seasonal fresh vegetables.* \$23.95

Garlic Butter Bistro Steak

**Grilled 10 ounce sirloin with wild mushrooms, a brandy peppercorn sauce.
Served with our house potatoes & seasonal fresh vegetables.* \$24.95

Grilled Ribeye

**12 ounce marbled ribeye. Rubbed with our steak seasoning.
Served with our house potatoes & seasonal fresh vegetables.* \$24.95
Add wild mushrooms & gruyere cheese \$2.95

Spinach Fettuccini

With a roasted red pepper Alfredo sauce. Vegetarian, with fresh vegetables \$15.95
With grilled duck breast \$18.95 *With shrimp* \$21.95

Grilled Lemon Chicken Supreme

*Drizzled with a piquillo pepper gazpacho sauce.
Served with our house potatoes & seasonal fresh vegetables.* \$16.95

Pecan Crusted Pork Tenderloin

With tasso ham & cipollini onion sauce. Served with gruyere sweet potatoes. \$18.95

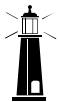
Grilled Pork Loin Chops

With caramelized apples, served over blini potatoes & braised red cabbage. \$21.95

Crab Stuffed Shrimp in Pomodoro

With sun dried tomatoes, fennel & dried chili risotto. \$22.95

pub fare



Pub Burger

**1/2 lb all natural grass fed patty, grilled to your specifications, served with
Kettle chips & your choice of cheddar or gruyere cheese.* \$10.95

*Add caramelized onions for an additional 1.00
Substitute a side of house potatoes to burger for an additional \$ 1.95*

Beef & Guinness Pot Pie

*Braised beef & roasted root vegetables in a Guinness Beer stew
topped with a buttery & golden brown puff-pastry.* \$15.95

**No Substitutions on Specials
18% Gratuity on Parties of 6 or More**

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborn illness.*

Gift Cards Now Readily Available For Any Denomination!