



Homemade Soups

Signature Baked French Onion 5

Caramelized onions, sherry, beef stock, crostini, and melted gruyere

Soup of the Day 3 / 6

Made daily from scratch

Starters

Crab Cakes 10

Cajun remoulade sauce on a bed of greens

Seasonal Flatbread 8

Chef choice of seasonal fresh produce from our local farms

Garlic & Herb Clams 11

Served with French Bread

Margherita Flat Bread 8

Fresh mozzarella, Roma tomatoes, basil, balsamic

Bacon Wrapped BBQ Shrimp 9

Chipotle BBQ with cilantro aioli and corn fritters

America Canapé Platter 12

Salmon pate, olive tapenade, pickled onions, house made chutney, Wisconsin cheese, crackers, bread

Fried Risotto Balls 8

Mozzarella center with spicy tomato sauce

Salads

Balsamic Poached Pear 7

Mixed greens, bleu cheese, candied pecans, balsamic vinaigrette

Seasonal Salad 6

Chef choice of greens and seasonal fresh produce from our local farms

Classic Caesar 5

Crouton, parmesan, romaine lettuce tossed in Caesar dressing
Add Grilled Chicken 3 Add Grilled Shrimp 4

Roasted Beet Salad 7

Candied walnuts, goat cheese, seasonal greens, sherry vinaigrette

Dressing choices: Ranch, Caesar, French, Sherry Vinaigrette, Balsamic Vinaigrettes, 1000 island, Berry Vinaigrette, Tomato Vinaigrette

Welcome to America!

We pride ourselves on our classically prepared cuisine using the finest and freshest ingredients available. Enjoy!



Entrees

Pork Chop 19

Mashed potatoes, seasonal vegetables, mushroom cherry demi glaze

Grilled Chicken 16

Topped with artichoke, tomato, caper relish,
served with herbed quinoa and sautéed greens

Baked Haddock 17

Spinach and shallot stuffing over roasted potatoes,
seasonal vegetables and finished with a beurre blanc

Mushroom Ravioli 14

Served with sautéed seasonal vegetables and a tomato wine sauce

Veal Chop 19

Parmesan polenta, seasonal vegetables, whole grain mustard and caper sauce

Build Your Own 'Fresh, Rolled to Order' Semolina Fettuccini 12

Sauce Choices: Alfredo, Tomato Cream, Marinara, Pesto, or Garlic and Olive Oil.

Add seasonal vegetables 2

Add grilled chicken 3

Add grilled shrimp 4

Add sausage and roasted peppers 4

Flat Iron Steak 19

Garlic mashed potatoes and seasonal vegetables

Seasonal Risotto 14

Chefs choice of fresh seasonal produce from our local farms

Chipotle BBQ Ribs 17

Served with cornbread and home style coleslaw

Market Fish

Depends on market price and changes regularly

Sandwiches:

½ lb Angus Beef Patty 8

6oz Grilled Chicken Breast 8

Our House-Made Vegetarian Black Bean Burger 8

All sandwiches are served with choice of cheese and lettuce, tomato, red onion

Comes with fries or sweet potato fries, veggie slaw, pasta salad, chips

Add bacon 1.00

Add sautéed onion .50

Add sautéed mushroom .50

THANKS TO OUR LOCAL FARMS:



Consuming raw or undercooked meats or eggs with yolks less than well done may pose an increased risk of food borne illness.
Some items may contain nuts or nut oils. We gladly offer ingredient information upon request. Please ask.