

APPETIZERS

Chef's Sampler

Creations based on seasonal ingredients, local culinary treasures or other whims.

Great to share! Twelve

Mushroom Strudel

Mini strudel cups filled with a rich mushroom ragout made with button mushrooms, local morels

and shitake mushrooms from Watertown and a touch of sherry.....Seven-fifty

OLC Crab Cakes

Served with crispy potato spirals, shallot "onion rings" and spicy rémoulade sauce.....Nine-fifty

SALADS

Classic Chicken Caesar

Crisp romaine lettuce tossed in a classic Caesar dressing, homemade croutons and Stravecchio-

Parmesan, topped with grilled chicken.....Nine-fifty

Apple & Castle Rock Blue Cheese Salad

Mixed greens tossed in an apple cider vinaigrette and topped with dried Door County cherries, Castle

Rock blue cheese, seasonal apples, toasted almonds, and grilled chicken breast.....Nine-seventy five

French Salad with Grilled Seafood

Crisp greens, tossed in a country mustard vinaigrette and topped with local roasted portabella

mushrooms, red bell peppers, crispy potatoes and fresh sheep fetaThirteen-fifty

Tropical Salad

Mixed greens tossed with a local wild crafted honey vinaigrette and topped with sliced strawberries,

Mandarin oranges, toasted almonds and diced Willow Creek bacon

- almond chicken.....Eleven

- grilled shrimp Fourteen

Farmer Salad

Farm fresh produce or other local ingredients, tossed with a seasonal dressing.

Changes weekly.Seven-fifty

Roasted Beet and Spinach Salad

Local beets, Mandarin oranges, red onions, and candied walnuts served over spinach and tossed

in a citrus vinaigrette.....Seven

ENTRÉES

Fresh Seafood

Changes weekly! Every week we fly in several selected seafood specialties and match them with local seasonal ingredients.

Almond Chicken

Almond crusted chicken breast, pan-seared golden brown with a Wisconsin maple cream sauce and served with blended wild rice Seventeen-fifty

Crab Cakes

Sautéed homemade OLC crab cakes, served over blended wild rice and topped with crispy shallots and spicy rémoulade sauce Twenty-three

Grilled Seafood & Crab Cake

Freshly flown in seafood and a sautéed homemade OLC crab cake, served with fresh egg fettuccini tossed in a homemade shallot-herb butter.....Twenty-four

Filet Mignon

Custom seared 8 oz. choice steer filet, topped with a garlic-chive butter, served with locally grown mashed potatoes.....Thirty

Herb Crusted Whitefish

Oven roasted Lake Superior whitefish topped with lemon and fresh garlic chive butter with blended wild rice..... Seventeen

Culinary Adventure

See what the chefs are up to now!

Entrées include your choice of soup of the day or house salad

SANDWICHES

Wisconsin Bacon Cheddar Burger

Fountain Prairie "Highland beef" with Willow Creek bacon and aged cheddar cheese Nine

Crab Cake Sandwich

OLC crab cake with spicy rémoulade sauce and crispy fried shallots on a grilled roll..... Thirteen

Piedmontese Beef

Slow-cooked Piedmontese beef with natural red wine sauce, topped with pastured white cheddar and Monterey Jack cheeses, served on an organic whole wheat roll..... Nine

All sandwiches are served with lettuce, tomato, onions and French fries

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

all frying and cooking oils are trans-fat free