



Starters

Daily Soup Selection 6 Bowl

Crab Cakes 12 Back fin crab meat and sweet corn. Served with baby field greens citrus vinaigrette and a roasted red pepper aioli*

Crawfish Wontons 9 New Orleans craw fish, goat cheese, cream cheese, scallions, served with a sweet Thai chili sauce

Fried Goat Cheese 6 Two breaded and deep-fried goat cheese medallions, baby field greens, honey vinaigrette with a drizzle of bourbon caramel- apple sauce

Cheese board..... 13 Choice of 3 diverse cheeses served with cured meats, homemade jam, spiced pecans and olives

Roasted olives..... 7 Served warm with chef's special blend of seasonings

Fiddlestix 9 Hand cut French fries, bacon lardons, cheese sauce made with cream, gouda, provolone, 4-year cheddar, scallions topped with white truffle oil.

Salads

Bistro Salad 5 Local mixed greens, cherry tomatoes, cucumbers, shredded parmesan cheese, tossed in a cherry balsamic vinaigrette

Caprese salad..... 9 baby field greens, cherry tomatoes fresh basil, balsamic vinaigrette topped with fried burrata

Wedge Salad 7 Iceberg lettuce, bacon lardons, cherry tomatoes, smoked blue cheese crumbles, blue cheese dressing

Pecan Salad 11 baby field greens, cherry tomatoes, cucumbers, cherry raspberry vinaigrette white cheddar cranberry chees

Fiddlesticks Salad 11 Local mixed greens, almonds, sundried cranberries, bleu cheese, cherry tomatoes, couscous, parmesan cheese, tossed in a raspberry vinaigrette

Southwest Caesar 11 Romaine lettuce with parmesan cheese, cherry tomatoes, black beans, corn and fresh avocado tossed with a chipotle Caesar dressing*

whether dining out or preparing food at home, consuming raw or under cooked meats, poultry, eggs, fish or seafood may increase your risk of foodborne illnesses, especially if you have certain medical condition.

Pastas

- Fettucciní**25** Scallop, 3 tiger shrimps, crawfish, soppraessata, parsley, parmesan cream sauce *
- Gnocchí**19** Roasted chicken, sweet peas, fire roasted creamy tomato sauce, goat cheese
- Rígoní**16** Sweet and spicy Bolognese sauce, shaved parmesan cheese
- Cavatappí **17** Heavy cream, 4 year aged Wisconsin sharp cheddar, provolone, gouda, bacon, parsley, cherry tomatoes, white truffle oil
- Fusilli**15** Basil pesto, roasted red peppers. Spinach, shaved parmesan cheese, balsamic drizzle

Entrée

- Wagyu Pub Burger**15** 8 oz. wagyu Pattie, duck bacon aged Wisconsin cheddar cheese, caramelized onions, demi-glace and served with hand cut truffle fries*
- Salmon**25** Orange glazed Atlantic salmon, roasted baby potatoes, sautéed spinach
- Filet Medallions.....**30** Two -three oz filet medallions encrusted with espresso, mashed potatoes, grilled asparagus, red wine roasted tomato demi-glace *
- Scallops**29** Pan seared sea scallops served with pecorino Romano risotto and topped with a creamy beurre blanc*
- Roasted Chicken.....**17** 1/2 Chicken roasted on the Big Green Egg, lemon, butter, capers, sautéed spinach, mashed potatoes
- Baby Back Ribs..... half **15**/ full **23** Baby back ribs cooked on the Big Green Egg, topped with our house made BBQ sauce, served with mashed potatoes and asparagus

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