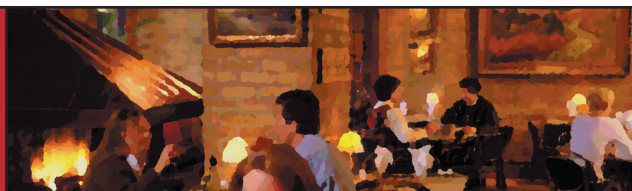


BAR

CELEBRATING OVER 30 YEARS

www.wafrost.com

W.A.
FROST
AND
COMPANY



SMALL PLATES

Marinated Mediterranean Olives

marinated in garlic and herbs, with house made focaccia
8.00

House Made Ricotta-Herb Gnocchi

enoki mushrooms, **Riverbend Farms** cherry tomatoes,
tomato-basil consommé
9.00

Korean Barbecue Chicken Wings

dill cream sauce
7.00

Steamed Blue Mussels

preserved lemon-harissa broth,
grilled **Rustica Bakery** sourdough
8.00

Trio of Pacific Coast Oysters

sesame-seaweed salad, Tabasco emulsion,
cucumber mignonette
8.50

Artichoke Spinach Dip

served with lavosch flatbread
9.00

Grilled Duck Confit Flatbread

pickled red onions, Taleggio cheese,
oven dried tomato, black pepper
9.00

Crispy Calamari

charmoula aioli with lemon
7.00

Charcuterie Plate

artisanal and house cured meats, house made pickles,
mustard, grilled **Rustica Bakery** sourdough
14.00

Grilled, Marinated Giant Prawns

gazpacho relish, cilantro coulis, pimentón salt
11.50

Trio of Small Plates

mini crab cakes; sweet and spicy mango sauce,
pickled fennel
grilled, marinated beef skewers; artichoke tapenade,
Northern Lights Blue Cheese
chickpea fritters; frisee, roasted peppers, harissa yogurt
16.00

MICRO ENTREES

Kataifi Crusted Tofu

Chinese mushrooms, hot and sour soup,
bamboo shoots, baby bok choy
10.00

Sweet Corn Risotto

black olive oil, seared broccoli rabe, tomato marmalade
15.00

Grilled Norwegian Salmon

truffled white asparagus risotto, haricot vert, niçoise vinaigrette
13.00

Crab Cake Salad

soba noodle-seaweed salad, scallion,
radish, sesame, sweet chili dressing
12.50

Crispy Leg of Duck Confit

seared broccoli rabe, celery root purée, tart cherry sauce
14.50

Grilled Petite Filet Mignon

warm olive oil potato salad, grilled scallions, hazelnut romesco
16.00

SOUP AND SALAD

Tomato-Lemongrass Soup

black olive oil, Thai basil
Cup 4.50 Bowl 7.00

Soup of the Day

Cup 4.50 Bowl 6.50

House Green Salad

fennel, cherry tomatoes, radish, cucumber,
saba, citrus vinaigrette
Starter 5.50 Large 10.00

Watermelon Salad

Garden Farme arugula, **Stickney Hills** Chevre,
salted pecans, balsamic vinaigrette
Starter 7.00 Large 13.50

“BLT” Salad

petite iceberg lettuce, **Theilen Family** bacon lardons, oven dried
tomato, **Northern Lights** bleu cheese dressing, fine herbs
Starter 6.50 Large 11.00

Local Vegetable Panzanella Salad

peppers, cucumber, red onion, Heirloom romaine, feta cheese,
basil, ciabatta croutons, red wine vinaigrette
Starter 7.50 Large 13.50

Grilled Norwegian Salmon Salad

chilled soba noodle-seaweed salad, sesame, scallions, radish,
sweet chili dressing
14.50

SANDWICHES

Choice of house green salad, fresh fruit, French fries

Grilled Black Angus Hamburger

lettuce, tomato, and onion
9.75

Chef's Burger

lettuce, bacon, red onion marmalade, **Wisconsin** cheddar
cheese, mustard aioli
11.00

Grilled Lamb Burger

cucumber yogurt, lettuce, tomato, hummus
12.00

Pulled Pork Sandwich

Korean barbecue, pickled fennel, sourdough bun
10.00

Fried Egg BLT Sandwich

Farmer Bob's tomato, applewood smoked bacon, lettuce on
ciabatta bread with sriracha aioli
10.50

House Cold Smoked Salmon Gravlax Club

avocado spread, cucumber, red onion, dill cream,
toasted briòche
9.50

Grilled Portobella Mushroom Sandwich

roasted red peppers, artichoke tapenade, lettuce,
fresh mozzarella, ciabatta bread
10.00

W. A. FROST SUPPORTS ORGANIC AND SUSTAINABLE FARMERS AND FISHERIES

*excess food is donated to Second Harvest Farms / to-go containers sugar cane based 100% compostable / we recycle
all paper, plastic, glass, cardboard, aluminum and oil / we use low energy fluorescent bulbs when possible*

HAPPY HOUR

MONDAY-FRIDAY 4P.M.- 6P.M. AND 9 P.M. - 11 P.M.

SERVED IN BARS/LOUNGE ONLY

FROM THE KITCHEN

Crispy Calamari 5.00
charmoula aioli with lemon

Mini Pulled Pork Sandwich 5.00
Korean barbecue, pickled fennel

French Fries - Trio of Aioli 5.00
charmoula aioli, mustard aioli, sriracha aioli

Korean Barbecue Chicken Wings 5.00
dill cream sauce

Mini Cheeseburger and Fries 5.00
black angus beef and Wisconsin cheddar cheese

FROM THE BAR

Select Wines by the Glass 5.00
Man Chardonnay, Protocolo Blanco
Cono Sur Pinot Noir, Venta Tempranillo
Tap Beer, Rail Pour Cocktails 5.00
Featured Happy Hour Cocktail 5.00

DESSERT

Dark Chocolate Cake 7.25
port wine-grape sauce, housemade *Rustica* brioche ice cream,
peanut brittle crisp
Paired with: Porto, Smith Woodhouse
"Lodge Reserve" (Portugal) 13.75

Coconut Panna Cotta 6.25
strawberry gelée, vanilla roasted pineapple, candied lime zest
Paired with: Madiera, Blandy's Sercial 5yr
(Madiera, Portugal) 14.25

White Chocolate-Passionfruit Dome 7.00
Wisconsin montmorency cherry compote,
buttermilk sponge cake, dark chocolate lace
Paired with: Moscato d' Asti, Ascheri
(Piedmont, Italy) 14.25

Caramelized Banana Cake 6.75
butter pecans, housemade sesame-star anise ice cream,
raspberry verjus syrup, banana tuile
Paired with: Sauternes
Chateau Romieu Lacoste (Bordeaux, France) 17.00

Classic Crème Brûlée 6.50
baked custard with Madagascar vanilla beans,
topped with caramelized sugar
Paired with: Pineau des Charentes, Château Orignac
(Cognac, France) 16.25

Selection of Izzy's Ice Cream & Sorbet
flavors change daily 6.50

MINI DESSERTS
smaller tasting size portions
Classic Crème Brûlée 3.00
Dark Chocolate Cake 3.00
Coconut Panna Cotta 3.00

Mini Trio Plate 9.00
one each of the mini desserts

ARTISAN CHEESE PLATES

Plates are garnished with micro greens, a seasonal selection of fruits and nuts with assorted house-made glazes & preserves

Single (1) 7.00 **Three (3)** 17.00 **Five (5)** 26.00

Regional and Domestic

Northern Lights Blue (Plato, Minnesota)
raw cow's milk, single family farm, a mild and subtle blue
Cabot Clothbound Cheddar (Vermont)
cow's milk, aged 10 months, buttery and sharp with notes
of horseradish and earth

Crave Brothers "Les Frères" (Waterloo, Wisconsin)
farmstead cow's milk, washed rind, soft, fruity
and earthy with yeasty aromas

Upland Farm's Pleasant Ridge Reserve
(Dodgeville, Wisconsin)
aged, raw farmstead cow's milk, big nutty flavor
with a sweet after taste

Imported

Calvados Camembert (Normandy, France)
washed with apple brandy, cow's milk, fruity with hints
of mushrooms and garlic

Fourme d'Ambert (Auvergne, France)
blue, raw cow's milk with hints of fruit and nuts

Charolais (Burgundy, France)
bloomy rind goat's milk, hints of lemon, dense mouth feel

Regal De Bourgogne (Burgundy, France)
soft cow's milk cheese is coated in raisins, soaked in
marc, sweet, fruity and creamy

Tuma Trifulera (Italy)
cow and sheeps milk, blended with alba truffles, subtle truffle
flavor, citrus on the finish, smooth semi firm texture

Taleggio (Lombardy, Italy)
cow's milk, semi soft with a washed rind and yeasty
with a buttery texture, fruity finish

Burrata (Puglia, Italy)
cow's milk, fresh mozzarella encasing a milky center,
the flavor is lactic with a soft finish

Murcia (Spain)
goats milk, soaked in red wine, fruity and floral,
with a smooth mouthfeel

NON-ALCOHOLIC SPECIALTIES

Blueberry-Rosemary Press
House made blueberry-rosemary syrup with soda and tonic
5.00

Pineapple Collins
Pineapple juice, house-made sour, soda water
and a dash of grenadine
4.00

Ginger Tonic
Tonic water with ginger syrup, cucumber and mint
4.00

Hazelnut Soda
Soda water with hazelnut syrup and a dash of cream
3.75

BOTTLED WATER

San Pellegrino Sparkling
500 mL 3.25
1 Liter 4.75

Fiji - Still
500 mL 3.25
1 Liter 4.75

EARLY SEATING PRIX FIXE MENU

MONDAY - FRIDAY 5PM - 6PM

*SEE DINNER MENU FOR DETAILS

THREE COURSE DINNER

\$28 person includes non-alcoholic beverage
\$45 with select bottle of wine

1/2 OFF - BOTTLE WINE

MONDAY 11 A.M. - 11 P.M.

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ANY BOTTLE FROM OUR MAIN WINE LIST  
LIST PRICE OF \$80 - \$200 ONLY  
CLEARANCE WINE EXCLUDED