

DINNER

CELEBRATING OVER 40 YEARS
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W.A.
FROST
AND
COMPANY



GF - Gluten Free

PLATES TO SHARE

Eggplant Caponata Bruschetta

red bell peppers, golden raisins, pine nuts, mint
13.00

Artichoke Brandade

capers, red onions, parmesan breadcrumbs, crostini
14.00

Salt Cod Croquettes

serrano-cornichon-caper aioli, cilantro
14.00

Steamed Blue Mussels

garlic, chili flake, white wine, tomato,
herb butter, grilled sourdough
15.00

Duck & Pork Polpetta

meatballs, garlic tomato sauce,
fontina fonduta, celery salad
16.00

Grilled Lamb Chops

chimichurri, frisee, radish **GF**
19.50

SOUP AND SALAD

Soup of the Day

cup 6.00 bowl 8.00

Baby Lettuces and Herbs

mixed herbs, sunflower seeds,
champagne vinaigrette **GF**
7.50 / 12.50

Arugula

marinated heirloom tomatoes, parmigiano reggiano,
anchovy-caper citronette **GF**
8.50 / 13.50

Chicken Salad

apple, cranberry, celery, walnuts, curry aioli,
bib lettuce **GF**
13.00 / 17.00

Steak Salad

radicchio, romaine, fingerling potatoes, blue cheese,
red wine vinaigrette **GF**
16.00 / 20.00

EXTRAS

Roasted Wild Mushrooms 8.00

shallots and thyme

Potato Purée 7.00

chives

Broccoli Rabe 8.00

marinated tomatoes

Roasted Fingerlings 8.00

garlic, lemon, parsley

Grilled Chicken Breast 8.00

Grilled Bistro Steak 10.00

SMALL PLATES

Burrata

tri-color beets, baby arugula, chives,
vanilla vinaigrette **GF**
12.00

Roasted Wild Mushrooms

pancetta, red onions, Fresno chili, coddled duck egg,
noug chom, basil **GF**
16.00

Beef Carpaccio

wasabi greens, pickled mustard seeds,
lemon crème fraîche, crostini
13.00

Ceviche

Chef's daily preparation, house made crackers,
seasonal garnish
market \$

Seared Scallops

sweet potato puree, bacon, brown butter, sage **GF**
16.50

ENTREES

available at 5pm

Confit Celery Root

hen of the woods mushrooms, pink peppercorn
agro-dolce, local apples, black garlic sauce **GF**
22.00

Roasted Broccoli

almond soubise, caramelized onions,
pomegranate seeds, mint **GF**
24.00

Pan Roasted Half Chicken

broccoli rabe, cipolini onions, garlic,
chili flake, lemon jus **GF**
26.00

Market Fish

market \$

Alaskan Halibut

roasted baby turnips and baby carrots,
red beet puree, horseradish, dill **GF**
37.00

Pork Tenderloin

sweet corn polenta, heirloom cherry tomatoes,
tarragon **GF**
28.00

Duck Breast

butternut squash, black trumpet mushrooms,
smoked white bean puree **GF**
34.00

Grilled Bistro Steak

mashed sweet potatoes, chipotle butter, arugula,
cabernet demi-glace
32.00

Grilled Bison Strip Steak

mashed sweet potatoes, chipotle butter, arugula,
cabernet demi-glace
46.00

OUR SISTER PROPERTIES

THE COMMODORE | UNIVERSITY CLUB OF ST. PAUL | HOTEL 340 | SAINT PAUL ATHLETIC CLUB | STOUT'S ISLAND LODGE

SANDWICHES

Choice of house green salad, fresh fruit,
french fries, or cup of soup

Artichoke Grilled Cheese Sandwich
artichoke, cheddar, parmesan, tomato,
spinach, Vienna white bread
15.00

Grilled Black Angus Hamburger
lettuce, tomato, onion
16.00

Chef's Burger
bacon jam, American cheese, lettuce,
caramelized onion 1000 island, sesame seed bun
17.00

Curry Chicken Salad Sandwich
apple, cranberry, celery, pecan, green onion
sesame seed bun
16.00

CHEF'S TASTING MENU

SIX COURSE MENU \$65
VEGETARIAN TASTING MENU \$55
OPTIONAL WINE PAIRINGS \$35

SERVED EACH EVENING
SEE PRINTED TASTING MENU FOR OUR
CURRENT OFFERINGS

VISIT US FOR HAPPY HOUR

MONDAY-FRIDAY
4 P.M. - 6 P.M.
SERVED IN BAR & LOUNGE ONLY
EXCLUDING HOLIDAYS

1/2 OFF - BOTTLED WINE
MONDAYS 11 A.M. - 11 P.M.
SEE YOUR SERVER FOR DETAILS

REWARDS PROGRAM

JOIN OUR REWARDS PROGRAM
AND ENJOY EARNING POINTS
AT ALL OUR COMMONWEALTH PROPERTIES

SEE OUR WEBSITE FOR DETAILS

ARTISAN CHEESE PLATES - GFP

Plates Are Garnished With a
Seasonal Selection Of Fruits And Nuts With Assorted
House-Made Accoutrements

Single (1) 9.00 **Three (3)** 20.00 **Five (5)** 31.00

Northern Lights Blue (Plato, Minnesota)
Raw cow's milk, single family farm, a
mild and subtle blue

Roelli Red Rock (Wisconsin)
Pasteurized cow's milk. Brick shaped cheddar, natural
cave aged. Earthy with notes of horseradish and a
bit of piquant blue cheese in the finish

Epoisses Affine Aux Chablis (Burgundy, France)
Pasteurized cow's milk. Washed with Chablis wine,
a little fruity and funky with a briny rich and sweet finish

Capriole O'Banon (Indiana)
Pasteurized goat's milk. Wrapped in chestnut leaves,
macerated in bourbon. Light and creamy

Lindenhoff 2yr Boerenkaas Gouda (Netherlands)
Aged raw cow's milk, slow food approved. Made only in
the summer months when the cow's can graze on
fresh pasture. This has the color and flavor of
butterscotch toffee

Tomme Crayeuse (Savoie, France)
Aged raw cow's milk. Aroma of hay, fresh grass and
tarragon. Mushroomy "chalky" interior, pleasantly tart with
long clean finish and buttery aftertaste

Anabasque, Landmark Creamery (Albany, Wisconsin)
Pasteurized aged sheep's milk, from this two women
run creamery. Rich and meaty with
notes of roasted salted peanuts and apricots

Smokey Blue, Rogue Creamery (Central Point, Oregon)
Pasteurized aged cow's milk. Cold smoked for 16 hours
over hazelnut shells from the Pacific Northwest. Hint of
nuttness, some sweet caramel notes and a
piquant blue finish

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

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

Robiola Tre Latti (Peidmont, Italy)
Mixture of cow, goat and sheep's milk add to the
complexity of this soft cheese, buttery flavor
with a piquant finish

Tomma di Quattro Latti (Peidmont, Italy)
Pasteurized mixed milk. Beautiful cave-aged
wild rind with buttery and sweet floral notes, fresh
lemony tang and a bit of wild gameyness

Big Holmes (Grantsberg, Wisconsin)
by Mary Falk at Lovetree Farms, goat's milk, an amazing
expression of terroir, coated in wild Wisconsin herbs,
flavor is herbacious and clean

W. A. FROST SUPPORTS ORGANIC AND SUSTAINABLE FARMERS AND FISHERIES
*to-go containers sugar cane based 100% compostable / we recycle all paper, plastic, glass, cardboard,
aluminum and oil / low energy bulbs when possible*