



6857 Paoli Rd • Paoli, WI 53508

## SMALL PLATES

**PRINCE EDWARD ISLAND MUSSELS** | White wine, butter, tomato, garlic, French basil, lemon, balsamic vinegar and cheese crostini 17

**CAST IRON SKILLET HASH BROWNS** | Shredded russet potatoes, onion, garlic, butter, Parsley, Ancho chili crème Fraiche 10

**BLACKENED SALMON & CRAB CAKES** | Creole seasoned salmon & crab cakes, panko crumb, tomato jam, avocado 17

**BACON BOURBON BURGER\*** | Coffee-encrusted 1/3 pound patty, smoked gouda, bourbon bacon jam, tomato, mixed greens on a Stella's spiced cheese roll, kettle chips 14

**SMOKED SALMON & CRAB CHEESECAKE** | Smoked salmon, jumbo lump crab, cream cheese, feta, smoked gouda, Potter's crackers and tomato jam 19

**HUMMUS** | House made hummus (Flavor May vary) Potter's crackers, crudités 14

**WISCONSIN CHEESE BOARD** | A trio of Wisconsin cheeses, dried & fresh fruit, toasted walnuts, stone ground mustard, bacon jam, Potter's crackers 18

**SCALLOPS** | Pan seared & pistachio encrusted scallops, watermelon radish, hollandaise, micro greens 24

**LOBSTER "MAC & CHEESE"** | Rich lobster stock, Mascarpone cheese, Asiago cheese, orzo pasta, butter-poached lobster, parsley 26

## CAFE SOUPS & SALADS

*Balsamic Vinaigrette, Bleu Cheese, Buttermilk Ranch. Caesar, French, Louis, Italian, Red Wine Vinaigrette, Tarragon Vinaigrette*

### GOAT CHEESE SALAD

Mixed greens, pecan encrusted goat cheese, d'Anjou pears, strawberries, grapes, blueberries, choice of dressing 15

**ROASTED BEET** | Mixed greens, roasted red & golden beets, pickled rhubarb, macadamia nuts, goat cheese, lemon 14

**SEASONAL HARVEST** | Mixed greens, carrots, red onion, strawberries, rhubarb, mint, almonds, bleu cheese, choice of dressing 12

**CAESAR** | Heart of romaine, shaved Parmesan, grape tomato, house-made croutons, toasted hazelnuts & Caesar dressing 10

**BLACK BEAN QUINOA BOWL WITH LEMON & BASIL** | Quinoa, black beans, Baby lima beans, carrots, tomatoes, corn, red onion, lemon, Dijon, fresh basil, spinach 14

## SOUPS

**SOUP DU JOUR** | All soups prepared in house  
Cup 5 Bowl 7

# ENTREES

Entrées served with cup of soup or house salad, sliced baguette & honey-chive butter

## BEEF TENDERLOIN\*

Choice Black Angus filet, pan seared medium-rare, skillet hash browns, roasted Brussel sprouts, bacon, balsamic reduction, house-made steak sauce, maître d' butter 37

## BBQ BRAISED SHORT RIB

BBQ Braised beef short ribs, house made BBQ sauce, roasted & smashed cauliflower, garlic, Asiago cheese, parsley 22

## WALLEYE

Herb & walnut-encrusted walleye filet, herb-roasted red potatoes, grilled asparagus, house-made tartar sauce 26

## SALMON

Pan-seared salmon, spicy orange-apricot glaze, roasted red potatoes, bell pepper trio, red onion 25

## DIJON CHICKEN WITH MUSHROOMS & ASPARAGUS

Pan-seared chicken breast, wild mushrooms, asparagus, prosciutto and creamy Dijon mustard sauce 20

## SIRLOIN

Black Angus choice baseball cut sirloin, pan seared medium-rare, skillet hash browns, roasted Brussel sprouts, bacon, balsamic reduction, House made steak sauce, maître butter 26

## SEAFOOD & THREE CHEESE RAVIOLI

Salmon, shrimp, scallops, crab, prosciutto, artichokes, sundried tomatoes, spinach, cheese ravioli, Garlic Parmesan cream 30

## EGGPLANT PARMESAN

Pan fried eggplant, panko crumb, Angel hair, bell pepper trio, red onion, garlic, house made roasted red pepper & tomato marinara, Fresh Mozzarella, red wine-balsamic reduction 15

## SEA BASS

Pan seared pistachio encrusted sea bass, Roasted red potatoes, bell pepper trio, red onion, and lemon-saffron beurre blanc 36

## FARFALLE

Bowtie pasta, wild mushrooms, peas, prosciutto, fresh basil, oregano, parmesan cream, choice of chicken or Italian sausage 16

## Steak Toppers

**STEAK CRUST** \$2 each

*Parmesan, Horseradish,  
Blue Cheese*

**OSCAR STYLE** 14

*Blackened salmon & crab cake,  
asparagus, hollandaise sauce*

## Additions

**HOUSE SALAD** | 4

**SOUP DU JOUR** |  
*Cup 4 Bowl 6*

**CHICKEN BREAST** | 4

**BLACKENED SALMON &  
CRAB CAKE** | \$6 each

**SCALLOP** | \$6 each

**SHRIMP** | \$6 for 3

**RED PEPPER PESTO  
TORTELLINI** | 4

**BLUE CHEESE CRUMBLES** | 2

**POWER SLAW** | 4

**CUP OF FRUIT** | 3

## Local Sources

**CARR VALLEY**  
*La Valle, WI*

**HOOK'S**  
*Mineral Point, WI*

**GENTLE BREEZE HONEY**  
*Mt. Horeb, WI*

**POTTER'S CRACKERS**  
*Madison, WI*

**PLEASANT VALLEY**  
*Sullivan, WI*

**JRS FARMS**  
*Lake Mills, WI*

**STELLA'S BAKERY**  
*Madison, WI*

\*Whether dining out or preparing food at home, consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.