

James Beard Eats Week Specials

Appetizers

Creamed Herring 7.95

With mixed greens, roasted beets, and rye toast points

Imported Escargot in Mushroom Caps 8.95

With garlic, parsley, butter, and European onion

Entrees

Broiled Walleye Grenobloise 17.95

Over fingerling potatoes, spicy coleslaw, capers, white wine sauce

Pete's Bouillabaisse 18.95

Shrimp, bay scallop, salmon, mussels, calamari, saffron-infused stock, jasmine rice timbale, garlic crostini

Deconstructed Chicken Cordon Bleu 16.95

With Julienne ham and swiss, roasted fingerling potatoes, grilled asparagus, carrots and a mushroom marsala sauce

Schlatteplatte 15.95

Smoked thüringer, bratwurst, and smoked pork chop served with potatoes and house-made sauerkraut.

Beer Braised Short Rib 28.95

Adams Street Dunkel beer & Artisanal honey reduction, mashed potatoes, grilled asparagus & carrots, and blistered tomatoes

Desserts

Beeremisu & Strawberry Rhubarb Cobbler

