

## Main Courses

<b>Crispy Fried Lake Superior Whitefish</b> <i>roasted Yukon Gold-sour cream-bacon potatoes, roasted sweet pepper sauce</i>	24
<b>Popped Wild Rice-Pine Nut Crusted Lake Superior Trout</b> <i>white beans, sautéed pancetta, asparagus, smoky Hondroelia olive sauce</i>	24
<b>Pan-Roasted Hawaiian Sea Bass</b> <i>green lentils, andouille sausage, baby fennel, tomato caper butter</i>	34
<b>Five Spice Seared Diver-Caught Baja Sea Scallops</b> <i>ponzu sauced soba noodles, steamed baby bok choy, roasted pineapple-mango salsa</i>	34
<b>Wood Fire Grilled Niman Ranch Iowa Pork Chop</b> <i>smoked tomato Hoppin' John's grits, baby spinach, sugar snap peas, prosciutto, balsamic glaze</i>	32
<b>Wood Fire Grilled Organic Free-Range Chicken Breast and Leg Confit</b> <i>roasted garlic-chevre mashed potatoes, marinated fresh baby aritchokes, natural juices</i>	27
<b>Wood Fire Grilled Prime Aged New York Strip Steak</b> <i>14 oz. Certified Black Angus beef, twice-baked crème fraîche scallion potato, béarnaise</i>	42
<b>Wood Fire Grilled New Colorado Lamb Rack</b> <i>blue cheese potato gratin, truffle braised lamb shank, porcini mushrooms, mustard carrots</i>	39
<b>Wood Fire Grilled Northstar Wisconsin Bison Filet</b> <i>roasted garlic-thyme Russian fingerling potatoes, roasted piquillo pepper puree</i>	37

*A gratuity of 18% will be added to parties of six or more people.*

6/30/06