

## APPETIZERS

### French, Spanish, Italian

Mixed olives, Manchego cheese, Brie cheese, crackers, cipollini onions & spiced pecans 11.00

### Wild Rice Salmon Cakes

Alaskan salmon, almond romesco and olive tapenade 9.95

### Crostini "cella vinaria"

Tomato, basil, feta cheese, olives & garlic 8.50

### Coconut Shrimp

Grilled pineapple and mango chutney 9.50

### Sesame Crusted Ahi Tuna

Wasabi peas, hoisin sauce and garnishes 9.50

### Mussels in White Wine

One pound of Mussels steamed with white wine, garlic, fresh leeks, crusty bread 11.00

**Cream of Mushroom** cup 3.75 bowl 4.50

(as seen on NBC's "Rebecca's Garden" Show)

**Soup du Jour** cup 3.75 bowl 4.50

## MIDI PIZZA 9.00

Changes daily, ask your server for today's selection

## SALADS

### Caprese Roulade

Tomatoes, house made mozzarella, fresh basil, basil olive oil 9.50

### Mediterranean Chicken and Spinach

Red peppers, onions, carrots, artichoke hearts, spinach, curried cous cous & sultanas with honey-orange yogurt dressing 9.95

### Greek Style Salad

Romaine lettuce, olives, artichoke hearts, red onions, tomatoes and feta, red wine vinaigrette 9.50

### House Salad

Fresh greens, tomatoes, cucumber, candied pecans, Tuscan croutons gorgonzola cheese 5.00

### Lemon Shrimp & Strawberry Salad

Fresh greens, sautéed shrimp, candied pecans, chevre cheese balsamic vinaigrette 9.95

### Romaine Caesar

Chopped romaine, tomatoes, asiago cheese 9.00

add chicken 3.50 add salmon 6.50 add ahi tuna 4.50

#### Mon-Fri Lunch

1/2 Sandwich & Soup Special 7.95  
Ask your server for today's selection

#### Sangria

Raspberry or Traditional  
Glass 6.00 1/2 Carafe 12.50

## GERMAN FEATURES

From our Sister Restaurant "Winzer Stube"

### Jägerschnitzel "Hochwald"

Breaded pork cutlet with button mushroom sauce, spätzle and house made red cabbage 14.00

### Alsatian Sausage Sampler

Our house-marinated sauerkraut served with our own recipe Mettwurst, Knackwurst and Bratwurst & mashed potatoes 14.00

### Rinder Rouladen "Mutters Rezept"

Beef roll ups w/ mustard, pickle, bacon & onions, served w/ spätzle red cabbage 15.00

### Zigeunerschnitzel "Hunsrück"

Lightly breaded pork cutlet, Gypsy Style, strips of ham, red peppers, green peppers & onions in a light cream sauce, served with spätzle & red cabbage 14.00

Full German Menu every Wednesday Night 5-close

Try our fresh  
brewed  
Blueberry  
Pomegranate  
Iced Tea

Breakfast-Lunch-Dinner 7 days a week

Happy Hour: Monday-Friday 4-7 pm

## SANDWICHES

add a small salad, French fries or cup of soup for \$ 3.00

all sandwiches served with sweet potato chips

### Chicken Focaccia with Risotto Cakes

Honey-lemon -tarragon aioli, focaccia crispy leeks and risotto cakes 9.50

### European Club Sandwich

Rye bread, chicken, Edamer cheese, lemon honey aioli and caramelized onion 9.50

### Tri Tip Steak with Roquefort Cream

Steak, ciabatta, caramelized onions, mushrooms and Roquefort cream 9.95

### Pastrami Reuben "Midi"

1000 Island dressing on rye, Edamer cheese, house marinated sauerkraut 9.50

### Black Angus Hamburger with Applewood Smoked Bacon

Applewood smoked bacon, Edamer cheese, caramelized onions house cut French fries, offered with the works 9.50

### Minnesota Wild Rice Burger

Red peppers, asiago, mushrooms & wild rice, lettuce, tomato & Romesco sauce 9.95

### Turkey & Brie on Whole Wheat

Whole wheat bread, turkey breast, pecan-cranberry compote and brie cheese 9.50

### Soup, Salad & Bread Trio

Choice of soup, house salad and ciabatta 8.00

## FISH & SEAFOOD

### Pecan Crusted Salmon with Riesling Wine

Salmon, Riesling wine sauce, roasted asparagus and Minnesota wild rice 19.95

### Valencia Paella

Paella is a quintessential rice dish with shrimp, mussels, scallops, chicken, artichoke hearts, red peppers, onions & Arborio rice 21.00

### Sesame Crusted Ahi Tuna with Wasabi Cream

Seaweed slaw, hoisin sauce, wasabi peas and risotto cakes 18.00

### Walleye with Chili Lime Butter

Pan fried, served with roasted asparagus and horseradish whipped potatoes 23.00

## PASTA

### Pasta Napoli

Penne pasta, tomatoes, fresh basil, house made mozzarella, extra virgin olive oil 14.00

### Seafood Pasta "San Sebastian"

Shrimp, scallops, mussels, extra virgin olive oil, lobster broth, pasta, asparagus, mushrooms, garlic, asiago cheese 18.00

### Classic Carbonara

Pasta, chicken, bacon, cream, garlic, asiago cheese, pine nuts 14.00

### Wild Mushroom Ravioli with Romesco

House made spinach ravioli, mushroom puree, Romesco, brown butter 14.00

### Greek Island Pasta

Pasta, olives, basil, lemon, Ouzo, feta, citrus infused olive oil 14.00  
add shrimp 4.50 add chicken 3.50

## ENTRÉES

### Veal Scalopini

Mushrooms, white wine, Minnesota wild rice, spinach w/ pine nuts 25.95.

### Herb Roasted Pork Chop

Minnesota wild rice, red cabbage, Madeira jus 16.00

### Oven Roasted Rack of Lamb with Rosemary Jus

Horseradish mashed potatoes, spinach with sultanas and pine nuts 29.00

### Classic Steak Frites

Black angus top sirloin steak, garlic butter French fries, spinach with sultanas and pine nuts 24.00

### Grilled Rib Eye Steak

Grilled to perfection, red cabbage, Gorgonzola, mashed potatoes 24.00

### Chicken Andalucia

Capers, green and black olives, lemon infused olive oil, feta garlic, white wine and cous cous 16.00

### Seared Half Duck with Apricot Merlot Reduction

Extra virgin olive oil mashed potatoes, spinach with golden raisins 26.00



Full catering Department available  
 Weddings, Rehearsal Dinners, Showers, Meetings, and Lectures  
 Dinner Theater Shows, October, January and April

## WINE LIST

### MEDITERRANEAN WHITES

*Stylish & unique expressions of the Mediterranean climate*

	glass	bottle
<b>Routas Wild Boar White</b>		
Provence, France	7.95	28.25
<b>Ajello Bianco</b>		
Sicily, Italy		29.00
<b>Triennes Viognier</b>		
Provence, France		31.50

### AROMATIC WHITES

*Light and aromatic with fresh minerality*

<b>Dr. L. Riesling Loosen Estates</b>		
Mosel, Germany	8.25	29.00
<b>Villa Wolf Gerwurztraminer</b>		
Pfalz, Germany		29.00
<b>Salneval Albariño</b>		
Rias Baixas, Spain	8.25	29.00

### PINOT GRIGIO & SAUVIGNON BLANC

*Crisp and fresh with herbal flavors & a pleasant clean finish*

<b>Stella Pinot Grigio</b>		
Umbria, Italy	8.25	29.00
<b>Tertre de Launay Sauvignon Blanc</b>		
Entre-Deux-Mers, France		32.50
<b>Morgan Sauvignon Blanc</b>		
Monterey, California	7.95	28.25

### CHARDONNAY & FULL-BODIED WHITES

*Rich and lush with ripe fruit flavors*

<b>Kali-Hart Chardonnay</b>		
Monterey, California	8.75	34.25
<b>Ramey Russian River Chardonnay</b>		
Sonoma, California		58.50

### MARTINIS 8.50

#### Classic Dry Martini

Beefeaters Gin, Dry Vermouth & Olive

#### Wild Apple Martini

Apple Pucker, Belvedere Vodka and Grand Marnier

#### Cosmopolitan Martini "Midi"

Absolut Citron, Grand Marnier and Cranberry Juice

#### Blue Martini

Stolichnaya Vodka, Dry Vermouth and Curacao

#### Cosmo Bellini

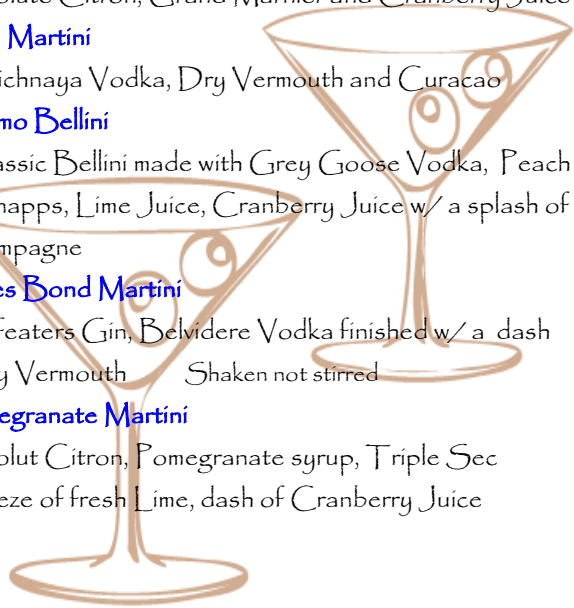
A classic Bellini made with Grey Goose Vodka, Peach Schnapps, Lime Juice, Cranberry Juice w/ a splash of Champagne

#### James Bond Martini

Beefeaters Gin, Belvedere Vodka finished w/ a dash of dry Vermouth Shaken not stirred

#### Pomegranate Martini

Absolut Citron, Pomegranate syrup, Triple Sec squeeze of fresh Lime, dash of Cranberry Juice



### MEDITERRANEAN REDS

*Rich in variety with aromas reminiscent of Herbs de Provence*

	glass	bottle
<b>Routas Wild Boar Cabernet Sauvignon</b>		
Provence, France	7.95	28.25
<b>Aia Vecchia Lagone</b>		
Tuscany, Italy		34.50
<b>Bernard Chateaufeuf du Pape</b>		
Rhone Valley, France		59.50
<b>AN/2</b>		
Majora, Spain		38.50

### PINOT NOIR

### & LIGHT-BODIED REDS

*Elegant and delicate with soft supple tannins*

<b>Bouchard Pinot Noir</b>		
Vin de Pays, France	8.25	29.00
<b>Benton-Lane Pinot Noir</b>		
Oregon		42.25
<b>Rioja Vega Tempranillo</b>		
Spain	8.25	29.00

### Filliatreau Croix Saumur

Loire Valley, France		28.50
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### SYRAH, ZINFANDEL

### & SPICY REDS

*Lush and fruit-forward with medium-bodied tannins*

<b>Lesec Petite Crau Cotes du Rhone</b>		
Southern Rhone, France	8.25	29.00
<b>La Valentina Montepulciano d'Abruzzo</b>		
Abruzzo, Italy		32.50
<b>McManis Zinfandel</b>		
River Junction, California	7.95	28.25
<b>Ridge Zinfandel</b>		
Sonoma, California		58.50
<b>Yalumba Barossa Shiraz</b>		
Barossa, Australia		32.50

### SPECIALTY COFFEE

Individual 2 cup French Press Pot	4.50
Fitger's Blend and Fitger's French Roast	

### BEVERAGES

Fitger's Coffee	2.50
Tea	2.50
Milk	2.50
Pepsi	2.50
Diet Pepsi	2.50
Sierra Mist	2.50
Diet Mt. Dew	2.50
Lemonade	2.50
Pellegrino 1 liter	5.95
Fiji Water	3.00
Pellegrino sm	3.00
Stewarts Root Beer	3.00

### MERLOT, CABERNET & BORDEAUX VARIETALS

*Rich full bodied reds with supple complex flavors*

	glass	bottle
<b>De Loach Merlot</b>		
California	7.95	28.25
<b>Shafer Merlot</b>		
Napa Valley, California		68.50
<b>Punto Final Malbec</b>		
Argentina	7.95	28.25
<b>McManis Cabernet Sauvignon</b>		
River Junction, California	7.95	28.25
<b>75 Wine Company Cabernet Sauvignon</b>		
Lake County, California	9.75	36.25
<b>Turnbull Cabernet Sauvignon</b>		
Napa Valley, California		65.50

### Maker's Manhattan 7.95

Maker's Mark Bourbon & Cinzano Sweet Vermouth

### Traditional Old Fashion 7.95

Made with Maker's Mark

### BUBBLES

*Festive and delightful for any occasion!*

### Zardetto Prosecco

Italy	187 ml	9.00
	750 ml	27.00

### Cristalino Brut Cava

Spain	187ml.	8.25
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### Laurent-Perrier Brut L-P

Reims, France	375ml.	37.50
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### DESSERT WINES

*An excellent way to finish any meal!*

### Graham's 20 Year Tawny Porto

Portugal		11.25
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### Blandy's Alvada Madeira

Madeira	500ml.	6.75
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### Dios Bacos Oloroso Sherry

Spain		7.50
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### HOUSE WINES

### Coastal Wines, California

Pinot Noir, Malbec, Chardonnay & Gewurztraminer

7.50 glass 21.00 bottle

### HALF BOTTLES

### White

J Lohr Riverstone Chardonnay	12.95
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### Red

Northstar Walla Walla Merlot	19.95
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