



Glen Lake Restaurant \$53

Appetizer

Root Vegetable Bisque, Lump Crab Crème Fraiche

Castelvetro Olives, Sauteed with Garlic, Balsamic and Rosemary

Ricotta Gnocchi, Smoked Whitefish, Sweet Drop Peppers, Beurre Blanc

Lakeview Hill Farm Greens, Herb Vinaigrette, Gala Apples, Pecans, Parmesan

Beet Cured Salmon, Preserved Lemon Crème Fraiche, Whole Grain Mustard, Pickled Vegetables, Polenta Crackers

Entrée

Eagle Creek Trout, Mole Risotto, Tomato Cream

Duck Confit Forestiere, Mushrooms, Cream, Shallots, Sherry

Black Angus New York Strip, Bordelaise, Roasted Mushrooms

Dessert

Profiterole, Chocolate Sorbet, Chocolate Sauce

Butterscotch Pot de Crème, Shortbread Cookies

Hot Fudge Sundae, Vanilla Ice Cream, Peanuts, Whipped Cream, Cherry

Additions and ala Carte

Charred Carrots, Saffron Hollandaise, Radish Greens Pistou, Marcona Almonds 14

Hand Rolled Cheddar Cheese Tater Tots, Roasted Garlic-Tamari Aioli 13

Crab Puff, Creole Mustard Sauce, Sweet Pepper Oil 24

Escargots, Herbsaint Garlic Butter, Toast Points 18

Wagyu Coulotte, Baby Cremini, Rosemary Demi-Glace, Truffle Butter 63

Rack of Lamb, Burgundy and Honeycrisp Applesauce, Confit Garlic 61

Sweet Soy Glazed Faroe Island Salmon, Shrimp Fried Farro 54

Seared Walleye, Crawfish, Preserved Orange Risotto 57

Duck Confit, Mars Grape Tamarind Sauce 55

Split plate @ \$15 includes duplicate side dishes. Parties of any size may include a 20% gratuity. Ask your server about menu items that are cooked to order or served raw. Consuming undercooked proteins may increase your risk of food borne illness, but a most likely delicious.