

ENVOY

Appetizers

TRUFFLE HUMMUS | \$10

pureed white beans, truffle oil & roasted garlic served with house made flatbreads

CRAB & ARTICHOKE DIP | \$13

blend of cream cheese, parmesan, garlic, roasted artichoke hearts & crab accompanied with artisan bread

WISCONSIN ARTISAN CHEESE PLATE | \$14

variety of three local artisan cheeses with artisan bread, fig & blackberry jam, mixed berries & mustards

HEIRLOOM TOMATO BRUSCHETTA | \$12

black currants, toasted pine nuts, red onions, basil & blackberry balsamic reduction

TRUFFLE POMMES FRITES | \$10

topped with white truffle oil, parmesan & parsley

SHRIMP COCKTAIL | \$15

served with spicy cocktail sauce

FRIED CHEESE CURDS & MOZZARELLA | \$12

fried wisconsin cheese curds & mozzarella served with house made marinara

CRAB CAKES | \$12

blue crab, pickled jalapeño slaw, chipotle mayonnaise & cilantro vinaigrette

Dinner

Soup

CUP | \$4 BOWL | \$6

SUMMER MINISTRONE

house made minestrone with fresh seasonal summer vegetables

SOUP DU JOUR

prepared fresh daily

Salad

LOBSTER SALAD | \$15

maine lobster, spinach, mandarin oranges, red onion, grape tomatoes & orange truffle vinaigrette

SUMMER BERRY SALAD | \$12

arugula, toasted walnuts, black berries, raspberries, strawberries, goat cheese & walnut vinaigrette

CAESAR SALAD | \$10

romaine, romano, croutons, shaved parmesan & creamy caesar dressing

WITH CHICKEN \$14 | WITH SALMON \$15

QUINOA WATERCRESS SALAD | \$13

baby beets, heirloom tomatoes, cucumbers & baby carrots with golden beet & honey vinaigrette



Friday Fish Fry

with homemade coleslaw, black rye bread, hot apple compote
and choice of chive potato pancakes or pommes frites

BAKED COD, FRIED SHRIMP OR FRIED COD | \$14

FRIED COD & FRIED SHRIMP COMBO | \$16

Saturday Prime Rib

18OZ. KING | \$34 14OZ. QUEEN | \$29

slow roasted choice prime rib* served with au jus & choice of potato