



1911 Restaurant

PRIX FIXE \$37.95

THREE COURSE



SMALL PLATES

TERRACE INN SIGNATURE SALAD 6/10 GF V

Spring Greens, Dried Cherries, Pears, Candied Pecans, Feta, Cherry Vinaigrette

ROASTED EDAMAME SALAD 6/10 V GF

Edamame, Corn, Garbanzo Beans, Scallions, Diced Bell Peppers,

CLASSIC WEDGE SALAD 6/10 GF

Iceberg, Blue Cheese Crumbles, Cherry Tomatoes,
Bacon, Butter Milk Ranch Dressing

SPINACH SALAD 6/10 GF

Strawberries, Blueberries, Candied Walnuts, Blue Cheese, Warm Bacon Vinaigrette

HEIRLOOM BEET SALAD 6/10 V GF

Mixed Greens, Chevre, Candied Walnuts, Orange-Shallot Vinaigrette, Citrus-Roasted Beets

SOUP DU JOUR 6/10

LARGE PLATES

HARDWOOD-PLANKED WHITEFISH 29 GF

Parmesan or Daily Feature, Whipped Garlic Mash, Stuffed Tomato, Caper Aioli

CHICKEN VALENTINO 27 GF

Pan-seared, Roasted Red Peppers, Smoked Gouda, Spinach, White Wine Sauce

BACON WRAPPED BISTRO FILET 29 GF

Char-Grilled, 6 oz. with Marsala Demi-Glace, Cauliflower Puree add Crab and Hollandaise \$5

GRILLED BONE-IN PORK CHOPS 28 GF

Blueberry Balsamic Reduction, Aged Cheddar Polenta

POTATO CRUSTED WALLEYE 29

Lemon Beurre Blanc, Sweet Pea Risotto

HEAVENLY PASTA 26

Delicate, fresh-made here, Butter Garlic Sauce, Roasted Red Pepper, Spinach, Pine Nuts, Lemon Zest. Add choice of Scallops, Shrimp, Chicken or Clams.

MARRAKESH VEGETABLE CURRY 26 V

Curried Root Vegetable, Jasmine Rice, Naan Bread

CHICKEN HEMINGWAY 27

Lightly Breaded & Sautéed Chicken Breast, Sweet Basil and Tart Cherry Cream Sauce

DESSERTS

VANILLA BEAN CRÈME BRULEE 7 GF V

Turbinado Sugar Brittle, Seasonal Berries, Fresh Mint

BOURBON CHOCOLATE CHUNK ICE CREAM 7 GF V

House Made

LEMON BERRY NAPOLEON 7 V

Puff Pastry, Lemon Custard, Mixed Berries

SALTED CARAMEL PANNA COTTA 7 V

Chocolate Ganache, Caramel Custard, Chantilly Cream, Caramel Peanut Popcorn

GF Denotes Gluten-free V Denotes Vegetarian

Consuming raw or under-cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

**Please alert your server to dietary allergies.*

The Inn uses Fustini's oils and vinegars, Plath's meats, Crooked Tree Breadworks, Bills Farm Market, Cross Fisheries and other local sources. Minor adjustments may be made to the menu without notice.

Zak Ryan, Executive Chef

Mo Rave and Patty Rasmussen, Proprietors

