



1911 Restaurant



DINNER MENU

SMALL PLATES

TERRACE INN SIGNATURE SALAD 5/9 GF V

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

HEIRLOOM BEET SALAD 6/10 GF V

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

CAESAR SALAD 6/10 V

Romaine, Shaved Parmesan, Caesar Dressing

SOUP DU JOUR 5/9

LARGE PLATES

HARDWOOD-PLANKED WHITEFISH 26 GF

Parmesan, Whipped Garlic Mash, Broiled Roma Tomato Stuffed with Spinach-Artichoke Dip, Lemon Caper Aioli

CHICKEN VALENTINO 24 GF

Pan-Seared, Roasted Red Peppers, Smoked Gouda, Spinach, White Wine Sauce, Whipped Garlic Mash, & Veg du Jour

BISTRO FILET 26 GF

Whipped Garlic Mash, Veg du Jour, Marsala Demi-Glace

CARNIVAL SQUASH RAVIOLI 23 V

Roasted Poblanos, Ricotta, Sage Brown Butter, Parmesan, Candied Walnuts, Veg du Jour

CARAMEL APPLE PORK CHOP 26

Potato Breading, Candied Apples, Sweet Potatoes, Candied Pecans

WALLEYE 30

Potato Encrusted, Sweet Pea Risotto, Lemon Beurre Blanc

ENOKI AND PORTOBELLO RISOTTO 23 V GF

White Truffle Oil, Candied Walnuts, Sage, Veg du Jour

WAGYU SIRLOIN 26 GF

Char-Grilled, Herb Butter, Garlic Mash, Veg du Jour

DESSERTS

VANILLA BEAN CRÈME BRULEE 7 GF

Turbinado Sugar Brittle, Seasonal Berries, Fresh Mint

CHOCOLATE RASPBERRY LAVA CAKE 6

Raspberry Coulis, Chantilly Cream

PUMPKIN BREAD PUDDING 5

Cinnamon Creme Anglaise, Chantilly Cream

FLAMING AWESOME COFFEE 11

151, Kahlua, Bailey's, Amaretto, Sugar and Cinnamon

HOT BUTTERED RUM 10

Captain Morgan, House-Made Buttered Rum Batter

GF GLUTEN FREE
v - VEGETARIAN

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

*Zak Ryan-Executive Chef
Mo Rave and Patty Rasmussen-Owners
Belinda Plank-Manager*

We hope you enjoyed your dining experience. Feel free to browse the rest of the Inn!

