



1911 Restaurant



\$34.95 THREE COURSE

ALA CARTE AS SHOWN

SMALL PLATES

TERRACE INN SIGNATURE SALAD* 5/8

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

HEIRLOOM BEET SALAD* 5/8

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

CLASSIC WEDGE SALAD* 5/8

Iceberg, Blue Cheese Crumbles, Cherry Tomatoes, Bacon, Buttermilk Ranch Dressing

SPINACH SALAD* 5/8

Strawberries, Mandarin Oranges, Candied Walnuts, Blue Cheese, Warm Bacon Vinaigrette

SOUP DU JOUR 5/8

LARGE PLATES

HARDWOOD-PLANKED WHITEFISH* 26

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

AIRLINE CHICKEN BREAST 24

Vegetable Hash, Herb Jus

PARISIAN CHEVRE GNOCCHI 24

Mushroom Nage, Farm Fresh Vegetables, Parmesan

SEARED SEA SCALLOPS* 26

Lemon- Parsley Pistou, Roasted Red Pepper Risotto

BACON WRAPPED BISTRO FILET* 27

Char- Grilled, Fingerlings, Marsala Demi- Glace

Add \$5 for Jumbo Lump Crab and Hollandaise

GRILLED BONE- IN PORK CHOP* 27

Blueberry Balsamic Reduction, Aged Cheddar Polenta

RACK OF LAMB* 29

Port Wine Cherry Sauce, Garlic Mashed

POTATO CRUSTED WALLEYE 29

Lemon Beurre Blanc, Sweet Pea Risotto

DESSERTS

VANILLA BEAN CRÈME BRULEE* 6

Turbinado Sugar Brittle, Seasonal Berries, Fresh Mint

BLUEBERRY CHOCOLATE TORTE 6

Blueberry Mousse, Double Fudge Brownie, Milk Chocolate Ganache

SALTED CARAMEL PANNA COTTA* 6

Milk Chocolate Ganache, House Made Caramel, Caramel Corn and Peanuts

**Denotes Gluten-free*

Consuming raw or under-cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please note our meals are cooked to order sourcing local, seasonal and fresh ingredients.

Please alert your server to allergies. Thank you for dining with us!

Zak Ryan, Executive Chef

Mo Rave, Patty Rasmussen, Owners Belinda Plank, Manager