

# *It's A Matter Taste* *Dinner Menu*

## Appetizers

**Crisp Fried Calamari** – sweet chili glaze, cilantro, black sesame seeds and scallions 9

**Stuffed Artichokes** – gorgonzola, bits of sundried tomato, pinenuts, beer battered & crisp fried. 8

**Prince Edward Island Mussels** – steamed in a Thai red curry cream with lemongrass and cilantro 10

**Roasted Forest Mushrooms** – wilted onions, spinach, morel cream and crisp polenta fries 9

**\*Ahi Tuna Skewers** – Thai noodle salad, wasabi, pickled ginger & soy dipping sauce 10

**\*Pan Seared Diver Scallops** – chocolate balsamic reduction, and arugula tossed with olive oil and goat cheese 10

**Cheese Tasting** – St. Andre, port salut, drunken goat & peppered boursin, served with port poached pear, cranberry syrup  
candled pecans and sesame flatbreads 11

**Spinach & Crab Dip** – lump crab & wilted spinach in a creamy Italian cheese sauce served with flat breads & blue chips 8

## Salads

**House Assorted Lettuces** – assorted lettuces, sliced apples, toasted hazelnuts, dried cranberries, white cheddar & raspberry  
vinaigrette 4 / 10

**\*Caesar Salad** – served with sourdough croutons and shaved parmesan cheese 4 / 10

**Field Green Salad** – roasted beets, artichoke hearts, nicoise olives, French feta with a white balsamic vinaigrette 4 / 10

**Harvest Salad** - field greens tossed with apple butter vinaigrette, goat cheese,  
spicy bacon and pecans 4 / 10

## Pastas

**Housemade Chicken & Veal Ravioli** - baked with fresh basil marinara, asiago & fontina cheeses 20

**Housemade Gnocchi** – baked with a rich basil marinara, spicy Italian sausage & a trio of Italian cheeses 20

**Missy Pasta** – shell pasta with grilled chicken, asparagus, fire roasted peppers and basil in an asiago broth 20

**Fettuccini Carciofi** – housemade pasta with chicken, artichoke hearts, sun dried tomatoes and a lemon basil cream 19

**Fettuccini Vegetali** – fresh fettuccini tossed in a pesto herb cheese sauce, with a medley of grilled vegetables 19

**Cappellini** – shrimp, scallops, mussels and clams in a robust tomato broth, with cilantro and chilies 22

**Risotto Feature** – a different risotto will be created weekly, the server will give a detailed description

## Carne

- Sautéed Veal Scaloppini** – gulf shrimp, artichokes, prosciutto, lemon & capers. sautéed gnocchi, petite french beans 23
- Pork Osso Bucco** – natural pork & cider jus, buttermilk whipped potatoes, creamy cabbage, seasonal vegetable 21
- Lamb Osso Bucco** – rich Barolo wine sauce, buttermilk whipped mashed potatoes, roasted asparagus and petite carrots 22
- \*Grilled Veal Chop** – maderia wine, forest mushrooms & green peppercorn reduction, roasted red skin potatoes and seasonal vegetables 29

## Char Grilled Steaks

- \*Angus Filet Mignon (8 oz)** – potatoes gruyere, forest mushroom confit, crisped onions, seasonal vegetables & Italian peara sauce (barolo wine, foie gras and veal jus) 28
- Aged Rib Eye (14 oz)** – porcini mushroom-caramelized onion risotto, crisp onion, seasonal vegetables & herb butter cheese 27

## Seafood

- Pan Fried Lake Perch** – pommes frites, French beans and a lemon-caper butter sauce 22
- \*Grilled Yellowfin Tuna** – Sicilian salmorilio sauce, roasted red skin potatoes and french beans 24
- \* Vietnamese Sea Scallops** – pan seared, tossed in a Asian glaze, jasmine rice and wok fried green beans, with thai chili sauce 25
- Crisped Walleye** – served on jasmine rice, with steamed mussels, Thai vegetables, cilantro and a spicy red curry & coconut milk broth 23
- \*Grilled Salmon-** whipped potatoes, sautéed corn & trio of bell peppers, grilled asparagus and a roasted pepper balsamic coulis 23
- Pan Roasted Grouper** – vermouth, capers, artichoke hearts & spinach concasse, buttermilk whipped potato and seasonal vegetable 23

*Consuming Raw or undercooked meats, poultry, seafood, eggs or shellfish may increase your risk of food born illness.*

*\* These items may contain raw or undercooked ingredients and may be cooked to order.*