

dinner starters

jumbo grilled prawn skewers (3) cocktail

door county cherry-lime granita. fresh horseradish and tomatillo cocktail sauce \$14.95

lobster sliders

mini kaisers. belgian endive. balsamic aioli dressed. minced celery \$15.95

smoked salmon flat bread

goat cheese. capers. pickled red onions. EVOD \$10.95

cucumber sliders

toasted marble rye. spring green. cucumbers. dill-crème fraiche sauce. pickled red onions \$7.50

pulled chicken salad lettuce cups

almonds. golden raisins. belgian endive \$8.95

wild mushroom gratin

caramelized wild mushrooms. roasted garlic. rich brandy cream. toasted seasoned panko breadcrumbs \$9.50

polish sausage and fried white cheddar curd mini kabobs

local artisan-made kielbasa. pretzel sticks. maple and rosemary whole grain mustard dipping sauce \$8.50

soup/salad

chilled cantaloupe soup with a jumbo grilled prawn

crème fraiche, crisp bacon and mint leaf garnish \$ 8.50

strawberry salad

spring greens. pecans, wisconsin blue cheese, pickled onions, champagne vinaigrette \$7.95

seven layer salad

peppery mesclun. hard-boiled egg. crisp applewood bacon. pickled red onion. early peas. wisconsin cheddar. balsamic aioli \$7.95

INDUSTRI summer salad

spring greens. asparagus. cherry tomatoes. almond slivers. pickled red onion. lemon-honey vinaigrette \$7.95

grilled belgian endive

fig-balsamic glaze. blood orange coulis. hazelnut oil drizzle \$7.95

sides

grilled asparagus with gremolata \$6.29

steak fries \$4.29

house-made kettle chips

sweet and smoky seasoned. roasted garlic aioli \$4.29

INDUSTRI fusilli pasta salad

early peas, crisp applewood bacon. wild mushrooms. sweet balsamic aioli \$4.29

roasted summer squash medley \$5.50

poblano and red potatoes o'brien \$4.79

early pea and wild mushroom rice pilaf \$5.29

polenta-bacon griddle cakes with maple syrup \$4.50

sandwiches

Industri angus burger* *cooked medium rare to medium*

certified humane prime angus. wisconsin cheddar. poblano bbq. applewood bacon. sauté of tart apple and red onion. sourdough roll. steak fries \$13.29

black and bleu angus burger* *cooked medium rare to medium*

certified humane prime angus. wisconsin blue cheese. red onion and wild mushroom marmalade. crème fraiche dollop. sourdough roll. steak fries \$13.29

mesquite turkey clubhouse sandwich

9-grain wheat toast. applewood bacon. baby swiss. spring greens. green goddess dressing. pickled red onion. steak fries \$10.95

grilled vegetable clubhouse sandwich

9-grain wheat toast. goat cheese. portabella. yellow squash. zucchini. belgian endive. pickled red onion. steak fries \$10.95

main courses

baked lobster and roasted poblano mac and cheese

pure wisconsin cheddar and cream. toasted panko \$19.95 – without lobster \$11.95

valentine coffee crusted pork tenderloin*

grilled asparagus spears. hazelnut oil and tarragon vinegar dressed rocket salad. orange supremes. crème fraiche dollop \$18.95

blackened duck breast* *cooked medium rare to medium*

polenta-bacon griddle cakes. sautéed garlic-rainbow chard. fig-balsamic reduction \$15.95

roasted airline chicken breast

semi-boneless. skin-on. rice pilaf. asparagus. cherry tomatoes. capers. almond slivers. gremolata. EVOO \$15.29

coffee stout beer braised corned beef hash and basted eggs*

roasted potatoes. caramelized red onions. roasted poblano peppers. cranberry-horseradish drizzle \$14.29

grilled belgian endive

fig-balsamic basted. garlic and summer squash couscous. blood orange coulis. hazelnut oil drizzle \$14.29

cedar planked organic irish salmon*

maple-whole grain mustard glazed. roasted summer squash and potato medley. citrus compound butter \$18.95

braised angus short ribs

roasted poblano veal demi. golden raisin and wilted rainbow chard couscous. gremolata \$17.50

grilled angus hanger steak* *cooked medium rare to medium*

wisconsin blue cheese butter. red onion and wild mushroom marmalade. poblano potatoes o'brien. coffee stout veal demi \$23.95

grilled jumbo prawn skewers (4)

maple-soy marinade. early pea and wild mushroom rice pilaf. basted eggs. wasabi drizzle \$23.95

Industri surf and turf

our grilled angus hanger steak* entrée with grilled jumbo prawn skewers (3) \$35.95

sweets

cake or pie "special of the day" - posted on special board \$7.29

fresh baked cookies - cold spoons chocolate gelato \$6.29

housemade kinnickinnic whiskey mini apple cobbler – cold spoons caramel sea salt gelato \$4.29

cold spoons gelato/sorbetto "flavor of the day" - posted on special board \$4.29