

appetizers

TOMATO SOUP	chiappetti's signature tomato garlic soup	5.75
ONION SOUP	carmelized with garlic croutons, swiss cheese gratin	5.95
BEET SALAD	goat cheese, mesculin lettuce, candied walnuts, dijon emulsion	7.50
ENDIVE	maytag blue cheese, candied walnuts, balsamic dressing	8.75
7 LETTUCE	tomato, cucumber, carrot, croutons, honey lavender dressing	6.25
SPINACH	wisconsin blue cheese, marinated red onion, double smoked bacon, red wine dressing	8.50
MEDITERRANEAN	hummus, tabbouleh, baba ghannouj, tzatziki	9.75
MUSSELS	curry pot, celery, cilantro essence	9.95
POTSTICKERS	dark soy and brown sugar glaze	8.50
LOLLIPOPS	corn fritter stuffed with smoked wisconsin gouda, chimmichurri sauce	7.25
RIBS	lamb, spicy plum sauce, an asian slaw	10.95

choose the steak and sauce served with handcut fries

MEATS

FILET	10 oz	32.95
RIBEYE	12 oz	29.25
BISTRO	8 oz	19.75
SKIRT	10 oz	21.50
LAMB CHOPS	(3)	24.95

SAUCES

CHIMMICHURRI
BEARNAISE
BORDELAISE
MUSTARD SAUCE
BLUE CHEESE
HOTEL BUTTER

entrees

RAVIOLI	stuffed with 4 cheeses, white truffle sauce, red wine reduction	9.50/18.50
PENNETTE PASTA	asparagus, shrimp, tomato, extra virgin olive oil, parmesan cheese	9.50/18.50
SALMON	cedar planked, asparagus, lemon butter, parsley potatoes	19.95
SNAPPER	salsa verde rice, warm black bean relish	24.50
SOLE	shrimp souffle, artichoke ragout, lobster hollandaise	25.75
ROASTED CHICKEN	green bean and shallot salad, red wine gastrique	20.50
BURGER	caramelized brie, truffle salad, brioche bun, handcut fries	11.75
TENDERLOIN	potato galette, red onion marmalade, red wine reduction	29.25

by the glass

RIESLING	sterling, central coast	7.50
CHARDONNAY	oxford landing, south australia	7.50
PINOT NOIR	canaletto, pavia, italy	8.50
MERLOT	oxford landing, south australia	7.50
MALBEC	alamos, argentina	9.50
CABERNET	silver ridge, california	10.50

sides

MAC AND CHEESE	3.95
MASH POTATOES	3.50
SPINACH	4.25
ONION RINGS	4.25
ASPARAGUS	4.75
HANDCUT FRIES	3.95