

# THE STRAND

waterfront dining room

## APPETIZERS

### CHEESE BOARD

CHEF'S SELECTION OF CHEESE/AMES FARM HONEYCOMB/VINE GRAPES/FRESH BERRIES/CRACKERS - 25

### BLACK & WHITES

STEAMED LITTLENECK CLAMS AND BLUE MUSSELS/WHITE WINE SAFFRON BROTH/SCALLIONS/GRILLED BAGUETTE - 20

### FRANGELICO SCALLOPS\*

PAN SEARED DIVER SCALLOPS/FRANGELICO BUTTER SAUCE/FLASH PICKLED SLAW/GRAPEFRUIT SUPREMES - 18

### PORK BELLY\*

CRISPY SOUS-VIDE PORK BELLY/LINGONBERRY BUTTER SAUCE/SHAVED MANCHEGO CHEESE - 18

### WILD MUSHROOM BRÛLÉE

SAUTÉED MUSHROOMS/ONION/GARLIC/WHITE WINE CREAM REDUCTION/BRÛLÉED PARMESAN CHEESE/SERVED WITH GARLIC CROSTINIS - 18

### SWISS ALPIN CHEESE FONDUE

CLASSIC "ALPIN" CHEESE FONDUE RECIPE WITH GRUYERE AND EMMENTALER CHEESE & KONO SAUVIGNON BLANC/PREPARED TABLESIDE/DIPPABLES OF SOPPRESSATA CURED DRY SALAMI, FRESH BAKED BAGUETTE, APPLE AND TRI COLORED CARROTS/SERVES 2-4 PEOPLE - 38

## SOUPS & SALADS

ADD DICED GRILLED CHICKEN 6 OR GRAVLOX 8 TO ANY SALAD.

### ROASTED GARLIC & LEEK SOUP\*

PARMESAN CHEESE/BASIL OIL  
CUP - 6 BOWL - 9

### NORTHWOODS WILD RICE CHOWDER

SLOW SIMMERED WILD RICE/HAM  
CUP - 6 BOWL - 9

### NORTH SHORE SALAD\*

FIELD GREENS/WILD BLUEBERRIES/FETA CHEESE/CANDIED PECANS/BLUEBERRY VINAIGRETTE - 14

### SUMMER SPINACH SALAD\*

BABY SPINACH & GREENS TOSSED IN BALSAMIC VINAIGRETTE/FRESH STRAWBERRIES/AVOCADO/GOAT CHEESE/TOASTED SUNFLOWER SEEDS - 15

## PASTA

### RAVIOLI AUGUSTI

SUMMER SWEDISH CRAYFISH PARTY INSPIRED/HOUSE MADE BEET RAVIOLI/CRAB AND CREAM CHEESE STUFFING/CRAYFISH/PAN SEARED DIVER SCALLOPS/RED ONION/TOMATO/SCALLIONS/IN A WHITE WINE CREAM SAUCE - 38

### WILD MUSHROOM FETTUCCHINI

HOUSE MADE BEET FETTUCCHINI PASTA/WITH SAUTÉED/WILD MUSHROOMS/ASPARAGUS/TOMATO/GARLIC/IN A BROWN BUTTER SAUCE - 28

\* INDICATES GLUTEN FREE ITEMS  
AN 18% GRATUITY MAY BE ADDED TO GROUPS OF 8 OR MORE

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## FROM THE LAKE

ALL ENTRÉES ARE SERVED WITH CHOICE OF SOUP OR HOUSE SALAD.  
SUBSTITUTE FOR A SIDE NORTH SHORE SALAD OR SAWTOOTH CAESAR SALAD - 3

### CANADIAN WALLEYE\*

PAN SEARED ALMOND CRUSTED WALLEYE/CITRUS INFUSED WILD RICE/FRANGELICO BUTTER SAUCE/FRESH BERRIES/VEGETABLE DU JOUR - 33

### PAN SEARED RAINBOW TROUT

LEMON AND ROSEMARY STUFFED RAINBOW TROUT/FLOUR DUSTED/PAN SEARED/ROASTED FINGERLING POTATOES/GRILLED ASPARAGUS/RÉMOULADE - 35

### ARCTIC CHAR\*

PAN SEARED SKIN ON ARCTIC CHAR/BEURRE BLANC SAUCE/CUCUMBER TOMATO FETA RELISH/BASIL BASMATI RICE/ROASTED BEETS - 36

## FROM THE SHORE

ALL ENTRÉES ARE SERVED WITH CHOICE OF SOUP OR HOUSE SALAD.  
SUBSTITUTE FOR A SIDE NORTH SHORE SALAD OR SAWTOOTH CAESAR SALAD - 3

### SWEDISH MEATBALLS

HERITAGE RECIPE SWEDISH MEATBALLS/CREAM MUSHROOM GRAVY/LINGONBERRIES/GARLIC MASHED POTATOES/VEGETABLE DU JOUR - 26

### WAGYU NEW YORK STRIP\*

GRILLED 10 OZ AMERICAN WAGYU STRIPLOIN/BUTTER ROASTED BABY RED POTATOES/WILD MUSHROOM DEMI-GLACE/VEGETABLE DU JOUR - 46

### PRIME RIBEYE\*

GRILLED 12 OZ. PRIME RIBEYE STEAK/MAÎTRE D' BUTTER/TRUFFLE MASHED POTATOES/GRILLED TOMATO AND ASPARAGUS - 45

### WISCONSIN PHEASANT

PAN SEARED PHEASANT BREAST/SCANDINAVIAN WAFFLE/BLEUBERRY DEMI-GLACE/VEGETABLE DU JOUR - 38

### ROASTED CHICKEN\*

ROASTED AMISH HALF CHICKEN/LINGONBERRY BUTTER SAUCE/BUTTER ROASTED BABY RED POTATOES/VEGETABLE DU JOUR - 29

### YKER ACRES PORK CHOP\*

GRILLED BONE IN YKER ACRE FARMS PORK CHOP/FABRI AMARENA CHERRY DEMI-GLACE/GARLIC MASHED POTATOES/ROASTED BEET AND PICKLED CUCUMBER SLAW - 38

### ROCKY MOUNTAIN ELK CHOP\*

SEARED SOUS-VIDE BONE-IN ROCKY MOUNTAIN ELK CHOP/BROWN BUTTER HERB SAUCE/SMASHED BABY RED POTATOES TOPPED WITH ASIAGO CHEESE AND SCALLIONS/GRILLED ASPARAGUS - 55

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