



... SMALL PLATES ...

Ahi Tuna Tartare* // 16
avocado, capers, cilantro, wasabi, wonton crisps

Sea Salt Roasted Oysters // 20
rombauer, garlic butter, brioche crumble, melted micro grana parmesan

King Crab Merus // 36
crunchy celery slaw, mustard sauce, house cocktail sauce

Warm Triple Cream Brie // 15
arugula, fig mostarda, grilled baguette

Tenderloin Crostini* // 16
local angus beef, truffle aioli, crispy shallots, grilled baguette, chive

Pescara Platter* // 39
seared scallops, calamari, jumbo lump crab cake, grilled shrimp

Bang Bang Calamari // 14
soy chili glaze, bang bang sauce, sesame seeds

Mussels // 16
PEI mussels, clam broth, grilled crostini, basil, pomodoraccio tomatoes

Jumbo Lump Crab Cake // 16
mustard sauce, lemon

... SOUPS ...

Fresh Lobster Bisque // 7-10
garnished with lobster, chives

Chef Bill's Featured Soup // 5-8

... OYSTERS ...

Fresh Shucked Oysters on the Half Shell
served with mignonette, cocktail sauce, lemon

3 Oysters* // 10

6 Oysters* // 20

Dozen Oysters* // 38

... GREENS ...

Caesar // 7-12
romaine hearts, radicchio, ciabatta croutons, parmesan cheese

Green Apple & Amablu // 9-14
mixed greens, dried cherries, candied walnuts, red onion, buttermilk dressing

Pescara Wedge // 10
crispy bacon, tomato, blue cheese, green onion, buttermilk dressing

Mixed Greens // 7-12
tomato, onion, cucumber, balsamic vinaigrette, ciabatta croutons

Roasted Beet Salad // 15
red & golden beets, feta cheese mousse, arugula, toasted pecans, herb & champagne vinaigrette

Add Grilled Chicken // 5 Add Sautéed Shrimp // 8 Add Tenderloin Filet* // 12 Add Grilled Salmon* // 12

... BY LAND ...

Ribeye 14oz* // 45
local black angus beef, smoked gouda hash browns, broccolini, beef demi glace, garlic butter

Chicken Pomodoro // 26
panko breaded and seared, tomatoes, garlic, basil, parmesan cheese, linguini pasta

Filet 6oz* // 36
local black angus beef, smoked gouda hash browns, broccolini, beef demi glace, garlic butter

Filet 8oz* // 44
local black angus beef, smoked gouda hash browns, broccolini, beef demi glace, garlic butter

New York 14oz* // 45
local black angus beef, smoked gouda hash browns, broccolini, beef demi glace, garlic butter

Lamb Chops* // 36
spice crusted lamb loin chops, sweet corn risotto, arugula, tomato, jalapeno, lemon beurre blanc

Add Jumbo Crab Cake // 15 Add Jumbo Shrimp // 15 Add Seared Scallops* // 15 Add Lobster Tail // MKT Add King Crab Merus // MKT

Chef Note: We are happy to accommodate our guests' dietary restrictions. Please communicate your restrictions to your server.

Consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of food borne illness.



...BY SEA...

Walleye Milanese // 28
panko breaded and pan seared, lemon butter sauce, wild rice, mirepoix

Lobster and Shrimp Risotto // 35
poached lobster, jumbo shrimp, arborio rice, asparagus, parmesan cheese, truffle oil

Cioppino* // 32
shrimp, lump crab, PEI mussels, market fish, scallops, tomato clam broth, grilled crostini

Insignia Scallops* // 38
pan seared scallops, mushroom fond blanc, fried potato crisp, white truffle oil

Shrimp Fra Diavolo // 28
pan seared shrimp, spicy tomato sauce, parmesan cheese, linguini pasta

...SEAFOOD CARTE...

- checkbox Ahi Tuna* pacific //
checkbox Salmon* pacific //
checkbox Halibut alaskan //
checkbox Seabass varied //
checkbox Artic Char pacific //
checkbox _____ //
checkbox _____ //
checkbox Grouper varied //
checkbox Swordfish varied //
checkbox Lobster Tail //
checkbox Scallops* //
checkbox Jumbo Shrimp //
checkbox _____ //
checkbox _____ //

Grilled // Sautéed // Broiled

Lemon Beurre Blanc // Soy Glaze // Thai Chili // Lemon Garlic Oil

...SHAREABLES...

Wild Mushrooms // 12
garlic, butter, thyme

Grilled Asparagus // 12
parmesan cheese, lemon

Pancetta Brussels Sprouts // 12
balsamic reduction

Smoked Gouda Hash Browns // 10
pan seared, chives

Duck Fat Fingerling Potatoes // 11
chive pistou

Roasted Beets // 10
red and golden beets, orange, arugula

Sweet Corn Risotto // 11
arborio rice, sherry wine, arugula, tomato

Brocolini // 11
pan seared, butter

Wild Mushroom Risotto // 12
arborio rice, herbs, garlic, truffle oil

...SWEETS...

Croissant Bread Pudding // 9
praline pecan caramel, vanilla ice cream

Chocolate Torte // 9
raspberry coulis sauce, vanilla bean whipped cream

Dutch Chocolate Bundt // 9
door county cherry conserve, vanilla bean ice cream

Ice Cream & Sorbet // 3-6
seasonal choices

Vanilla Crème Brulee // 9
sweet vanilla bean, fresh berries

Affogato // 9
espresso, vanilla ice cream

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