



ALL DAY DINING

SALADS

- v LH salad. **mixed baby greens**, cucumber, goat cheese, almond, raspberry 9
- v **Apple** and walnut salad. frisee, apples, caraway dressing 12
- v Burrata salad. freeze dried **figs**, balsamic, pistachio sponge cake, basil vinaigrette 14

SOUPS

- Daily **seasonal** soup. seasonal garnish 8
- Beer cheese soup. cheddar cheese, **smoked brats**, grilled cheese crouton 9

SANDWICHES (includes choice of chips or fries)

- Fried** chicken sandwich. smoked tofu mayo, compressed lettuce, cucumber, tomato, croissant 14
- American classic. ¼ lb **beef** burger, bacon, grilled onion, american cheese, bread and butter pickles, kaiser roll 15
- Lobster roll. **Maine** lobsters, scallion, mayo, serrano chili, brioche 18

ENTREES

- Seared atlantic **salmon**. creamed kale, brown butter and caper sauce 19
- v Barley risotto. **butternut squash**, sautéed romaine, maitake 14
- Roasted amish **chicken breast**. black garlic polenta, fried sunchokes 15
- Tomahawk steak. roasted **potato** puree, shiro dashi broth, assorted salts 70

VEGETABLE SIDES

- Caramelized brussel sprouts. **bacon**, lemon, sherry reduction 8
- v Roasted **carrots**. green peppercorn, parsley salad 10
- v Seared **maitake**. wheat berries, red wine, winter herb mix 10

BAR SNACKS

- Nduja** cheese bread 9
- v **Truffle** fries 23
- LH chicken **wings**, sunchoke dipping sauce 12
- v **Cheez its** 7
 - w/ **caviar** and crème fraiche 25
- v Malted **potato** chips 6
- ½ dozen **oysters** 18
- v **Wisconsin** fried cheese curds 8

Consuming raw or undercooked meats may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order please inform your server if anyone in your party has a food allergy. Gratuity of 20% is added to groups of six or more.

vg vegan
v vegetarian

Executive chef | **Jacob Verstegen**