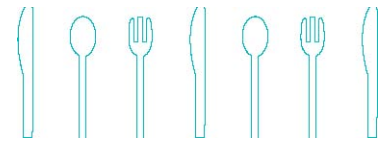


August



SOUP

- Wisconsin cheese and broccoli soup
- Free Range chicken tortilla with corn tortilla chips
- Spicy chorizo black bean soup
- Summer succotash soup
- Tomato basil
- Fresh locally grown beet soup
- Seafood chowder
- Shrimp bisque
- Seafood corn chowder – halibut, scallops, cod
- Manhattan clam chowder

FARMER SALAD

- Mixed greens topped with a lemon-shallot vinaigrette, blanched beans, carrots, sweet corn and Feta cheese
- Romaine tossed with sesame vinaigrette, organic green peppers, julienne carrots, green onion, cucumber and toasted sesame seeds
- Romaine tossed with tomato dill vinaigrette with local tomatoes, cucumbers, green beans, scallions, feta and croutons
- Mixed greens topped with a green goddess dressing with steamed broccoli, carrots, red onions, tomatoes and croutons
- Mixed greens with a strawberry-champagne vinaigrette, Heirloom apples, blueberries, toasted walnuts, scallions and feta cheese

SEAFOOD

- Grilled Ahi tuna “au poivre” served with lemon butter, sautéed spinach, daikon radish, plum tomatoes, and green onions with oven roasted shoe string potatoes and vegetable du jour
- Sautéed sea scallops served with a vegetable stew of cabbage, sun-dried tomatoes, garlic, bacon with a maple syrup glaze and red gold potatoes
- Dungeness crab cakes served with roasted red potatoes, and topped with a mandarin orange salsa with a chipotle aioli
- Oven roasted sole served with blended rice, citrus beurre blanc and capers
- Sautéed Cajun-rubbed Tilapia served over a soba noodle slaw and topped with a sweet chile sauce
- Grilled Florida red grouper served sliced carola potatoes with a honey glaze and watermelon salsa
- Char-grilled salmon topped with sautéed red bell pepper and an orange-fennel sauce and oven roasted carola potatoes tossed with garlic, leeks, and fennel.
- Oven-roasted halibut with an herb breadcrumb topping served over curried flavored couscous and topped with bacon, leeks, mushrooms and tomatoes

Continued

