

PORT BISTRO SPECIALS

PRIME RIB MELT

shaved, slow-smoked Prime Rib, sautéed onion & mushroom, Brie cheese and Chimichurri sauce baked on a pinsa crust & finished with fresh arugula & a Port wine balsamic glaze

Pairs with: Domaine Reserve, Carignan

BRIE & FIG GRILLED CHEESE (V)

balsamic fig jam & Brie cheese toasted on house Wild Rice & Cranberry Sourdough finished with fresh arugula and a Port wine balsamic glaze

Pairs with: St. Pepin, Dry Riesling, Scarlet Fumé

BISTRO FAVORITES

THE FRENCHY (CROQUE MONSIEUR)

a toasted sandwich on house sourdough featuring Prem Meats smoked ham, caramelized onion, Gruyere cheese, bechamel sauce, parmesan, Dijon mustard

Pairs with: Beaujolais, St. Pepin

MARGHERITA FLATBREAD (V)

tomato sauce, Belgioioso fresh mozzarella, fresh tomato, and basil pesto on low-gluten pinsa crusts

Pairs with: Scarlet Fumé, Domaine du Sac

SKINNY PIG FLATBREAD

basil pesto, toasted walnut, roasted sweet potato, bacon, fried onion, WI goat cheese, balsamic glaze on low-gluten pinsa crusts

Pairs with: Domaine du Sac, St. Pepin

CRUSTLESS VEGGIE QUICHE (GF, V)

Indian Farm shiitake mushroom, sautéed spinach, fried onion, egg, cheese, served hot with a small side salad

Pairs with: Scarlet Fumé, Domaine du Sac

COLD SALADS OR WRAPS

PISTACHIO CRANBERRY CHICKEN SALAD (GF) OR WRAP (NOT GF)

fresh greens, grilled chicken breast, dried cranberry, pistachio, goat cheese, olive oil and blood orange balsamic glaze

Pairs with: Garden Rose, Prairie Fumé

SMOKED SALMON SALAD (GF) OR WRAP (NOT GF)

house smoked Superior Fresh WI Salmon, fresh greens, roasted tomato, Montchevre goat cheese, toasted walnuts, balsamic vinaigrette

Pairs with: St. Pepin, Prairie Fumé, Prairie Blush

QUINOA SALAD (GF, V, DF) OR WRAP (NOT GF)

fresh greens, roasted sweet potato, quinoa, pickled WI cranberry, golden raisins, lemon, pepitas, balsamic vinaigrette

Pairs with: Dry Riesling, LO.CAL, Garden Rosé

SIDE SALAD (GF, V, DF)

fresh greens, roasted tomato, balsamic vinaigrette

Pairs with: Dry Riesling, Prairie Fumé

17

13

14

12

14

11

14

16

12

5



Menu for 1/31/2026

SOUPS

SHRIMP & ANDOUILLE JAMBALAYA STEW

cup 5

ZESTY TOMATO (V, GF, DF)

bowl 8

take home (1 quart) 22

SNACKS AND SHAREABLES

WARM BREAD BASKET(V)

10

demi baguette, focaccia bread sticks, pesto cheese gougère, wine butter, olive oil and balsamic vinegar

Pairs with: St. Pepin, Domaine du Sac

PIGS IN A BLANKET

7

Klement's sausage in puff pastry, house spicy dijon mustard (8 pcs.)

Pairs with: Garden Rosé, Prairie Sunburst

BISTRO SNACK PLATE (GF)

14

2 local cheeses, Prem Meat's sausage sticks, cornichon pickles, kalamata olives, house Bourbon Maple Nut Mix

Pairs with: Scarlet Fumé

BOURBON MAPLE NUT MIX (V, GF, DF)

6

house made nut mix with Wollersheim bourbon, maple syrup and spices

Pairs with: White Riesling, Scarlet Fumé

BISTRO BAGUETTE (V, DF)

4

made in house with Wisconsin grown and milled flour

Whipped butter 1 House butter 2

DESSERT

Pairs with: River Gold, Ice Wine, Port

FLOURLESS CHOCOLATE CAKE (GF)

6

with raspberry Red Port coulis

RED WINE POACHED PEAR TART

7

with almond cream, puff pastry and a Port wine balsamic glaze

BRANDY OLD FASHIONED CHOCOLATE CHIP COOKIE

3

BISTRO BUTTER COOKIES (1 DOZEN)

8

We are not a nut free kitchen. Cross-contamination may occur. Thank you.

(V)–Vegetarian (GF)–Gluten Free(trace amounts possible) (DF)–Dairy Free/No substitutions*

**Whether dining out or preparing food at home, consuming raw or undercooked animal foods may increase your risk of foodborne illness.*

1/31/2026