

Festive Fridays

December 5, 12, 19



BISTRO FAVORITES served 12-3 pm,

THE FRENCHY (CROQUE MONSIEUR) 14

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) 12

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 14

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

DINNER SPECIALS served 4:30-7:30 pm,

BISTRO PRIME RIB DINNER* 35

Slice of slow smoked Prime Rib, au jus, garlic mashed potato, sourdough baguette, butter

Pairs with: Domaine Reserve, Ruby Nouveau

DUCK CASSOULET DINNER 24

Bowl of Duck Cassoulet Stew with Maple Leaf Farms duck leg confit, andouille sausage, bacon, onion, celery, beans, tomato, garlic, and love served with a side of apple fennel slaw, sourdough baguette and butter

Pairs with: Scarlet Fumé, Domaine du Sac

COLD SALADS OR WRAPS

PEAR & PROSCIUTTO SALAD (GF) OR WRAP (NOT GF) 14

fresh greens, Montchevre goat cheese, red wine-poached pear, toasted walnuts, crispy prosciutto, balsamic reduction and olive oil dressing

Pairs with: Dry Riesling, St. Pepin

SMOKED SALMON SALAD (GF) OR WRAP (NOT GF) 16

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) 12

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) 5

fresh greens, roasted tomato, balsamic vinaigrette

Pairs with: Dry Riesling, Prairie Fumé

SOUPS

LOBSTER BISQUE (GF) cup 8 bowl 12

FRENCH ONION SOUP (V, GF) cup 5 bowl 8

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

DESSERT

Pairs with: River Gold, Ice Wine, Port

BRANDY OLD FASHIONED CHOCOLATE CHIP COOKIE 3

YULE LOG SLICE 6

BRANDY MERINGUES (6) 4

CHOCOLATE TRUFFLES (6) 5

*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.
12/5/2025, 12/12/2025, 12/19/2025*