



BISTRO FAVORITES

MARGHERITA FLATBREAD (V) 12
a low-gluten pinsa crust topped with tomato sauce, Belgioioso fresh mozzarella, fresh tomato and finished with a basil pesto drizzle (nut free)

Pairs with: Scarlet Fumé, Domaine du Sac

LUIGI FLATBREAD 15
a low gluten pinsa crust topped with tomato sauce, Italian sausage, Grande mozzarella, kalamata olives, banana peppers, oregano and finished with a basil pesto drizzle (nut free)

Pairs with: Prairie Sunburst, Scarlet Fumé

PRIME RIB FLATBREAD 16
a low gluten pinsa crust topped with a zesty chimichurri sauce, sautéed onion and mushrooms, slow-smoked Prime Rib, mozzarella and finished with pea shoots

Pairs with: Domaine du Sac, Pinot Noir

BISTRO GYRO 15
a low gluten pinsa crust topped with shaved gyro meat and crunchy white onion, baked, and finished with fresh tomato and tangy tzatziki sauce

Pairs with: Prairie Sunburst, Scarlet Fumé

LOBSTER AND SHRIMP ROLL 17
a zesty blend of lobster, shrimp and fish dressed in a spicy citrus mayo with mixed greens and piled high in a toasted sourdough hoagie roll served with kettle cooked potato chips

Pairs with: St. Pepin, Dry Riesling

SNACKS AND SHAREABLES

BISTRO SNACK PLATE (GF) 14
2 local cheeses, Prem Meats' sausage sticks, cornichon pickles, kalamata olives, house Bourbon Maple nut mix

Pairs with: Scarlet Fumé

WARM BREAD BASKET (V) 10
a half sourdough baguette sliced and toasted with house focaccia breadsticks, pesto cheese gougere, wine flavored butter, and olive oil and balsamic vinegar for dipping

Pairs with: St. Pepin, Domaine du Sac

MANGO SHRIMP MARTINI (GF, DF) 14
2 skewers of 5 shrimp each, blackened and served chilled in a martini glass with a fresh mango salsa to smother them in

Pairs with: Prairie Fumé

PIGS IN A BLANKET 7
Klement's sausage swaddled in puff pastry and baked to perfection (8 pcs). Served with house spicy Dijon mustard

Pairs with: Garden Rosé, Prairie Sunburst

BACON WRAPPED DATES (GF, DF) 9
bacon wrapped dates drizzled with Wollersheim Bourbon Maple syrup and baked to perfection (8 pcs)

Pairs with: White Riesling

SNACKS AND SHAREABLES (CONT)

BOURBON MAPLE NUT MIX (V, GF, DF) 6
house made nut mix with Wollersheim Bourbon, WI maple syrup, dried cranberries and spices

Pairs with: White Riesling, Scarlet Fumé

BISTRO BAGUETTE (V, DF) 4
made in house with sourdough starter and Wisconsin grown and stone-milled flours

Whipped WI butter 1 Wine Butter 2

COLD SALADS OR WRAPS

SMOKED SALMON SALAD (GF) OR WRAP (NOT GF) 17

house-smoked Superior Fresh WI-raised salmon, roasted tomato, Montchevre goat cheese crumbles, toasted walnuts, fresh mixed greens, and house balsamic vinaigrette

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

CHICKEN PRIMAVERA SALAD (GF) OR WRAP (NOT GF) 15

grilled chicken breast, parmesan crisps, kalamata olives, banana peppers, fresh mixed greens, and house Caesar dressing

Pairs with: Lo.Cal, Garden Rosé

SHRIMP AND MANGO SALAD (GF, DF) OR WRAP (NOT GF) 16

seared and blackened shrimp served cold, pickled spiralized carrot, toasted cashews, mango salsa, fresh mixed greens and house lemon olive oil vinaigrette

Pairs with: Prairie Fumé, Garden Rosé

MEDITERRANEAN SALAD (V,GF) OR WRAP (NOT GF) 13

roasted tomato, kalamata olives, banana peppers, parmesan crisps, fresh mixed greens and house balsamic vinaigrette

Pairs with: Dry Riesling and Scarlet Fumé

SIDE SALAD (GF, DF, V) 5

roasted tomato, fresh mixed greens, house balsamic vinaigrette

DESSERT

Pairs with: River Gold, Ice Wine, Port

BRANDY OLD FASHIONED CHOCOLATE CHIP COOKIE (V) 3

ROTATING VARIETY OF SEASONAL PASTRIES

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.*

Summer Serenade Menu 6/26/2026