



Dinner

Some of the fresh produce featured on our menu comes from our very own InterContinental Chicago Farm located in **Bristol, Wisconsin**, grown especially for us by Farmer Larry.

Items highlighted in **green** come from our farm in Wisconsin

Appetizers

Tuna Thin Crust Pizza 14.50

Mozzarella cheese & roasted red peppers, on a thin crust flat bread, served with **arugula** salad

Pan Seared Scallops 15.50

Tricolor peppers, **tomatoes** & **onions**, served over white wine broth

Wonton Mushroom Ravioli 15

White wine cream sauce

Pan Seared Half Cornish Hen 16

Foie gras, risotto cake, blueberry & cranberry sauce

Maryland Crab Cake 16

Roasted Corn Ragout with a mustard sauce

Soup

Soup Du Jour 7.50

Chef's daily culinary delight

Roasted **Cherry Tomato** 8

Basil pesto and mozzarella Cheese

Lobster Bisque 8

With **fennel** broth and caviar

French **Onion** 8

With caramelized aged gruyere and a nest of fried onions

Salads

Organic Field Greens 12

With fresh mangoes, candied walnuts, and colored zebra tomatoes

Grilled Italian Bread Salad 12

With **green beans**, **baby frisee** and Wisconsin Bavarian Blue

Grilled Chopped Vegetable Salad 11

Peppery **watercress** and smoked **poblano** foam

Caesar Salad 505 14

Andalusian anchovies and marble rye ring

Pickled Rhubarb 12

Arugula, crumbled goat cheese and **beet root** syrup

Entrees

Short Rib Gnocchi Napoleon 27

With beef short rib mash, mozzarella and crispy **shallots**

Caramelized Buffalo Tenderloin 35

With carbonated figs, long beans and truffle mushrooms mash **potatoes**

Lite and Crispy free range Cornish Hen 28

Hominy, **cilantro**, avocado and **black beans** relish

Bone-in Rib-Eye Chop 33

With **onion** and bacon brioche, **green beans** and red wine butter

Surf & Turf 36

With organic angus tenderloin, crab cake, mustard H2O, double bake **potato** and creamed **spinach**

Grilled U10 Shrimp & Artichoke Risotto Croquette 35

Baby roots, **micro arugula** & lemon Swiss chard pesto

Halibut Confit 29

Artichoke ravioli, American caviar & citrus vinaigrette

Crispy Cider Snapper 28

With **cauliflower** mash, pickled vegetables

Prosciutto Wrapped Smoked Salmon 29

Baked beans, glazed **turnips**

Dinner Package

Create your own 3 Course

Select any Soup or Salad

Add an Entrée

Choose your favorite Dessert

\$48 per Person

For an additional **\$26** enjoy a bottle of House selected Red or White Wine

An 18% gratuity will be added to parties of 5 or more.