



# WHISTLING SWAN®

INN & RESTAURANT

4192 Main St. Fish Creek WI 54212  
920 868-3442 [www.whistlingsswan.com](http://www.whistlingsswan.com)



## DINNER

The Whistling Swan supports local farms during the growing season. Tonights menu features:

MacReady Bread Company - Egg Harbor, WI  
Healthy Ridge Farm - Sturgeon Bay, WI  
Flying Tractor Farm - Sturgeon Bay, WI  
Spring Creek Farms - Suamico, WI  
Hidden Acres - Sister Bay, WI  
Island Edibles - Washington Island, WI

### STARTERS

**Winter olympics beer flight 18**  
packerland pilsner, bodenbrecher,  
citra pale ale, ketl sour, stove pipe,  
flying tractor farms landjäger,  
renards habanero jack, housemade cracker

**Carrot soup**  
sunflower seeds, micro greens 10

**Panzanella salad**  
arugula, grilled bread, red onions,  
cherry tomatoes, cucumbers,  
sarvecchio, red wine vinaigrette 12

**Foie gras**  
olive oil cake, brussels sprout leaves,  
parsnip crisp, pomegranate seeds 18

**Confit chicken cakes**  
apricot, walnuts, honey mustard, micro greens 10

**Roasted brussels sprouts**  
sarvecchio, aleppo, lemon \*aioli 10

**Grilled shrimp**  
crispy sushi rice,  
cilantro, soy-ginger glaze 12

**Chicken liver pâté**  
grilled bread, cornichon, whole grain dijon 12

**Charcuterie**  
hot capicola, speck ham, pickled kohlrabi,  
toasted pistachios, crostini 16

**Snowfields**  
vanilla blueberry port jam, saxon creamery 6

**Chandoka**  
quince paste, laclare farms 6

### DESSERT

**Chocolate cremeaux**  
raspberry prosecco sauce, candied orange, almond 9

**Carrot cake**  
cream cheese frosting, maple bock caramel,  
maple glazed walnuts 9

### ENTREES

02-17-18

**Beer battered cod**  
coleslaw, tartar sauce,  
housecut fries, garlic \*aioli 28

**King crab ravioli**  
lemon-basil cream,  
grilled kale, cherry tomatoes 32

**Leek & chèvre tart**  
smoked shiitake, frisee, butternut squash chips,  
roasted yukon gold potatoes,  
scallion oil, sherry vinegar 24

**Confit chicken**  
leg and thigh, leek polenta,  
baby carrots, crispy leeks, bacon jus 30

**Grilled pork spare ribs**  
housemade barbecue sauce,  
gouda mac & cheese,  
aleppo breadcrumb, coleslaw 32

**Veal ragù**  
fettuccini, braised veal, carrots,  
shiitake, fennel, sarvecchio 28

**Bacon & gouda burger**  
grilled onions, house cut fries, garlic \*aioli 15

**Rotisserie prime rib**  
crushed yukon gold potatoes,  
braised mushrooms, beef jus, herb butter 40

**Pumpkin bread pudding sundae**  
nutmeg ice cream, pecans,  
peptias, caramel, whipped cream 9

**Round for the kitchen**  
“Work is the curse of the drinking classes”  
Oscar Wilde 6

An 18% gratuity may be added to all parties of 8 or more. Reservations are strongly suggested. \*Meats ordered rare or medium rare may be undercooked. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, eggs or fish may increase your risk of foodborne illness. \*Our aioli contains raw eggs. Menu items and prices subject to change upon availability. Thank You.

## LIQUID DESSERT

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### Port/Sherry/Vermouth...

Warre's Heritage Ruby Porto .....	5.00
Tio Pepe Palomino Fino Dry Sherry .....	6.00
Dolin Vermouth Blanc .....	6.00
Taylor Fladgate 10 Year Tawny Porto .....	8.50
Ramos Pinto 10 Year Tawny Porto .....	10.00
Taylor Fladgate 20 Year Tawny Porto .....	13.00
Ramos Pinto 20 Year Tawny Porto .....	18.00

### Dessert Wine...

O'Reillys Irish Cream .....	5.00
Nivole Moscato D'Asti Piedmont Italy 2013 375 ml .....	36.00
Tokaji Aszú Hungary 5 Puttonyos 2013 500 ml .....	14.00 71.50
Buscassé Pacherenc-du-vic-bilh 2011 500ml .....	14.00 71.50

## COFFEE & TEA

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Luna Coffee .....	2.75
Decaf Luna Coffee .....	2.75
Tiger Spice Chai Tea .....	3.00
Rishi Chamomile Tea (noncaf) .....	3.00
Rishi Peach Blossom White Tea .....	3.00
Rishi Jade Cloud Green Tea .....	3.00
Rishi Scarlet Red Tea (noncaf) .....	3.00
Rishi Blueberry Rooibos (noncaf) .....	3.00
Rishi Black China Breakfast Tea .....	3.00
Rishi Wuyi Oolong Tea .....	3.00

## SODA, JUICE & SPARKLING WATER

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Iced Tea .....	3.00
Orange Juice .....	3.00
Cherry Juice .....	3.00
Lemonade .....	3.00
Milk .....	2.00
San Pellegrino Limonata (330ml) .....	3.00
Acqua Panna Spring Water (500ml) .....	2.50
San Pellegrino Sparkling Mineral Water (500ml) .....	2.50
Stewart's Black Cherry Soda .....	3.00
Sprecher Root Beer .....	3.00
Sprecher Cream Soda .....	3.00
Pepsi .....	2.50
Diet Pepsi .....	2.50
Sierra Mist .....	2.50

## HINTERLAND & GUEST TAP BEER

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<b>Packerland Pilsner (14oz)</b> .....	6.00
Northern german pilsner. Golden color. Light and crisp flavor with a clean finish. 4.8% ABV. 24 IBUs.	
<b>Ketl Flanders Gold (14oz)</b> .....	6.00
Brewed with a complex bill of Munich and Vienna malts, this brew has a unique balance of sweetness with a crisp, tart dry finish from kettle souring. 5.25% ABV. 25 IBUs.	
<b>Unibroue La Fin Du Monde (11oz)</b> .....	9.00
Mildly hoppy palate with notes of grains, fruit and spice, followed by a smooth, dry finish. 9.0% ABV. 19 IBUs.	
<b>Bodenbrecher (14oz)</b> .....	6.00
Bright, golden color. A great hallertau hop nose balanced by the sweetness of a high gravity malt bill. Surprisingly crisp! 7.0% ABV. 20 IBUs	
<b>Citra Pale Ale (14oz)</b> .....	6.00
Light golden color with a blast of citra hop. Brewed with orange peel for full citrus hop flavor. 5.0% ABV. 40 IBUs.	
<b>Deschutes Red Chair NWPA (14oz)</b> .....	6.00
A citrus punch, bold hop aroma and clean finish. 6.2% ABV. 60 IBU's.	
<b>Nitro IPA (14oz)</b> .....	6.00
Grapefruit nose. Intensely dry-hopped. Medium amber color with a bitter finish. 6.7% ABV. 66 IBUs	
<b>Doppelbock (11oz)</b> .....	9.00
Dark amber color. Caramel on the nose and front, finishes with a pleasant hop bite. 8.0% ABV. 25 IBUs.	
<b>Grand Cru 22 (11oz)</b> .....	9.00
Complex blend of Grand Cru/Flanders Sour/Montmorency cherries. Medium body with an evident tartness from the lactobacillus and cherries. Barrel aged Grand Cru adds a very distinct oak/bourbon character with slightly sweet undertones. 8% ABV. 25 IBUs.	
<b>Nitro Luna Stout (14oz)</b> .....	6.00
Opaque, black, brewed with special blend of Luna coffee. Very rich, bold and delicious. 5.8% ABV. 30 IBUs	
<b>Founders Breakfast Stout (11oz)</b> .....	6.00
Brewed with an abundance of flaked oats, bitter and imported chocolates, and two types of coffee, this stout has an intense fresh-roasted java nose topped with a frothy, cinnamon-colored head that goes forever. 8.3% ABV. 60 IBUs.	
<b>Stove Pipe (11oz)</b> .....	9.00
Dark black stout with heavy bourbon, dark chocolate, vanilla and coffee notes. Aged in Heaven Hill barrels. 9.5% ABV. 55 IBU's.	