



WHISTLING SWAN®

INN & RESTAURANT

4192 Main St. Fish Creek WI 54212
920 868-3442 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

- Lentil soup**
bacon, kale chips 10
- Arugula Salad**
apples, pecans, shallot, maple vinaigrette 10
- Roasted garlic dipping oil**
balsamic, toasted bread, herbs 8
- Housemade spaghetti**
pesto, sarvecchio, herbs, grape must 10
- Grilled shrimp**
crispy jasmine rice,
cilantro, soy-ginger glaze 12
- Chicken wings**
spicy sesame tomato, ginger lime sauce 8
- Salmon belly taco**
cabbage, jalapeño, cilantro, lemon *aioli 5
- Chicken liver pâté**
grilled bread, cornichon, whole grain dijon 12
- Charcuterie**
hot capicola, speck ham,
pickled brussels, pickled asparagus,
toasted pistachios, crostini 16
- Buttermilk blue**
quince paste, roth cheese co. 6
- Gran canaria**
plum jam, carr valley 6
- 7 year cheddar**
caramelized onion jam, hook's cheese co. 6

DESSERT

- Fig & black cherry sorbets**
fig granola crunch,
fall spiced honey, toasted meringue 9
- Chocolate peanut butter brownie sundae**
caramel ice cream, chocolate, caramel,
milk chocolate peanut bark, whipped cream 9

ENTREES

12-09-17

- Pan seared arctic char**
five spiced sweet potato hash, onions,
broccolini, maple butter, micro radish 34
- Roasted vegetable strudel**
kale, brussels sprouts, crimini mushrooms,
onions, butternut squash, puff pastry,
sage cream, arugula, cherry tomatoes 24
- Pan seared chicken breast**
crispy gnocchi, roasted turnip,
green beans, pecans, porcini cream 28
- Pork schnitzel**
rye berries, braised cabbage,
caramelized apple mustard cream 28
- Mushroom & swiss burger**
grilled mushrooms, swiss cheese,
house cut fries, garlic *aioli 15
- Rotisserie prime rib**
crushed potatoes, butter braised mushrooms,
green beans, beef jus, herb butter 38

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

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
Chateau La Riviere Sauternes France 2011	11.50 46.25
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

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

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

Packerland Pilsner (14oz).....6.00

Northern german pilsner. Golden color. Light and crisp flavor with a clean finish. 4.8% ABV. 24 IBUs.

Fermentorium Manoomin (14oz).....6.00

Traditional golden ale brewed with "the Good Berry". Carmel and cherry wood smoked malts for a light smoked finish. 6.1% ABV. 25 IBUs

IPA (14oz).....6.00

Grapefruit nose. Intensely dry-hopped. Medium amber color with a bitter finish. 6.7% ABV. 66 IBUs

Nitro IPA (14oz).....6.00

Grapefruit nose. Intensely dry-hopped. Medium amber color with a bitter finish. 6.7% ABV. 66 IBUs

3 Sheeps Rebel Kent (14oz).....6.00

Amber ale brewed with belgian yeasts, rye and saaz hops. Barely sweet with a touch of spice on the finish. 5.0% ABV 23 IBUs

Maple Bock (14oz).....6.00

Dark brown, mahogany hue around the fringe. Layered roasted malt and caramel flavors. Slightly sweet. Rich and chocolatey.. 6.0% ABV. 24 IBUs

Doppelbock (11oz).....9.00

Dark amber color. Caramel on the nose and front, finishes with a pleasant hop bite. 8.0% ABV. 25 IBUs.

Grand Cru 22nd Anniversary (11oz).....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.

Central Waters Mud Puppy Porter (14oz).....6.00

A robust, yet surprisingly refreshing porter characterized by a thick, rocky head and luscious chocolate-like nose. 5.5% ABV. 29 IBUs.

Nitro Luna Stout (14oz).....6.00

Opaque, black, brewed with special blend of Luna coffee. Very rich, bold and delicious. 5.8% ABV. 30 IBUs

Founders Breakfast Stout (14oz).....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.

Lunatic (11oz).....9.00

Intense dark chocolate, coffee and cocoa malt flavors. Opaque and black with substantial body. 9.5% ABV. 64 IBU's.