



# 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  
Produce with Purpose - Fond du Lac, WI  
Herb's Herbs - Ephraim, WI  
Spring Creek Farms - Suamico, WI  
Island Edibles - Washington Island, WI  
Rushing Waters - Palmyra, WI

### STARTERS

**Mixed greens salad**  
peaches, pickled red onion,  
housemade ricotta, champagne vinaigrette 10

**Arugula salad**  
roasted gold beets, turnips, shaved red onion,  
tarragon crème fraîche 10

**Thai marinated cucumbers**  
shaved carrot, fennel, jalapeño 10

**Elote**  
grilled corn, bacon, smoked paprika,  
bandaged cheddar \*aioli, micro cilantro 5

**Warm marinated olives**  
picholine, cerignola, arbequina 8

**Chorizo taco**  
grilled tomatillo salsa, queso fresco,  
micro cilantro, scallion, lime 4

**Whipped chèvre**  
speck ham, roasted figs,  
shaved radish, rosemary honey, crostini 12

**Charcuterie**  
hot coppa, speck ham,  
pickled fennel, pickled green strawberries,  
toasted pistachios, crostini 16

**Evalon gouda**  
quince paste, laclare farms 6

**Gran canaria**  
apricot mustard, carr valley 6

**Bandaged cheddar**  
honey rhubarb jam, bleu mont dairy 6

### DESSERT

**Strawberry & white peach sorbets**  
granola, toasted meringue 9

**Housemade cake donut sundae**  
cherry preserves, white chocolate sauce,  
lemon ice cream, whipped cream 9

### ENTREES

08-20-17

**Lobster fettuccini**  
fennel, onion, lemon cream,  
montamore, lemon oil, bread crumb 28

**Johnny cakes**  
smoked mushroom braised collards, cherry tomatoes,  
serpent radish, maple crème fraîche 24

**Rotisserie chicken**  
crushed potatoes, honey glazed carrots,  
chicken jus 28

**Pan seared duck breast**  
preserved lemon risotto, almonds, grilled peach,  
roasted cauliflower, rosemary jus 30

**Grilled pork chop**  
mushroom polenta cake, broccolini,  
pickled mustard seed, chili oil 32

**Brisket cheeseburger**  
caramelized onion, bacon, tomato, hard roll,  
taleggio, house cut fries, garlic \*aioli 15

**Grilled new york strip**  
creamed swiss chard, spätzle, green beans,  
crispy shallot, red wine jus, herb butter 38

**Chocolate cake**  
brown butter coconut buttercream,  
walnut brittle, luna stout chocolate sauce 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.

## HINTERLAND & GUEST TAP BEER

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**Packerland Pilsner (14oz)** .....6.00  
Northern german pilsner. Golden color. Light and crisp flavor with a clean finish. 4.8% ABV. 24 IBUs.

**Bell's Oarsman Ale (14oz)**.....6.00  
Tart and refreshing, this sessionable, bright Wheat Ale exudes citrus and lemony aromas from Cascade hops and trades sour intensity for finesse. 4.0% ABV. 10 IBUs.

**Surly Helles Lager**.....6.00  
A pale-gold lager with bready malt aromas and flavors, floral hop aroma and a balanced finish. 5.0% ABV. 20 IBUs.

**Cherry Wheat (14oz)** .....6.00  
Crisp, clean mouthfeel and light in body. Notes of sour cherry. A great summertime brew! 5.4% ABV. 10 IBUs.

**Saison (14oz)**.....6.00  
Hazy golden hue. Brewed with Belgian specialty malts. Crisp citrus flavor. Spicy pepper finish. 6.3% ABV. 30 IBUs.

**Deschutes Pacific Wonderland (14oz)** .....6.00  
Citrusy Tettnang Mandarin hops combine with the crisp, bright character of a traditional lager to deliver a beer that is truly refreshing, and undoubtedly worth sharing. 5.5% ABV. 40 IBUs.

## GUILTY PLEASURES

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**Michelada**  
packerland pilsner, tomato juice, lime .....6.00

**Saison shandy**  
hinterland saison, limonata .....6.00

**Brass monkey**  
north coast prangster, orange juice .....6.00

**Cherry thyme**  
prosecco, tart cherry juice, thyme.....10.00

**Ginger spritz**  
prosecco, ginger, lemon .....10.00

**Mimosa**  
prosecco, orange juice .....10.00

## 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

Chateau La Riviere Sauternes France 2011 .....11.50 46.25

Tokaji Aszú Hungary 5 Puttonyos 2007 500 ml .....13.00 66.50

Buscassé Pacherenc-du-vic-bilh 2011 500ml .....14.00 71.50

**Oktoberfest (14oz)** .....6.00  
Brightly filtered, golden color, very malty and lightly hopped. velvet smooth mouthfeel with rich flavor. 5.8% ABV. 22 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  
Our classic IPA brew on nitrogen carbonation. Intense hops with a creamy head. 6.7% ABV. 66 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,

**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.

**Bourbon Barrel Lunatic (11oz)** .....9.00  
Intense dark chocolate, coffee and cocoa malt flavors. Opaque and black with substantial body. Aged in bourbon and rye whiskey barrels. 9.5% ABV. 64 IBUs.

## 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