



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

Butternut squash soup

spiced pepitas, micro chive, grape must 10

Arugula salad

apples, pears, pickled red onion, sarvecchio-montamoré, champagne vinaigrette 10

Roasted garlic dipping oil

balsamic, toasted bread, herbs 8

Housemade spaghetti

garlic, aleppo, olive oil, bread crumb, parsley, chive 12

Grilled shrimp

purple sticky rice, cilantro, soy-ginger glaze 12

Chorizo taco

grilled salsa, queso fresco, micro cilantro, scallion, lime 5

Charcuterie

wild boar soppressata, mortadella, speck ham, pickled fennel, pickled carrot, toasted pistachios, crostini 16

Buttermilk blue

quince paste, roth cheese co. 6

Gran canaria

plum jam, carr valley 6

5 year cheddar

caramelized onion jam, hook's cheese co. 6

DESSERT

Fig & black cherry sorbets

fig granola crunch, fall spiced honey, toasted meringue 9

Housemade cake donut sundae

coffee ice cream, mocha fudge, caramel drizzle, espresso powder, whipped cream 9

ENTREES

10-17-17

Pan seared rockfish

bell pepper, zucchini, squash, serrano chile, scallion, polenta, turmeric oil 28

Johnny cakes

smoked mushroom braised collards, sun gold cherry tomato, maple crème fraîche 24

Braised rabbit pappardelle

fennel, shiitake, natural jus, arugula, pickled shallot, almonds 28

Seared rack of lamb

crispy gnocchi, roasted turnip, greens beans, pecans, porcini cream 40

Pork schnitzel

rye berries, braised cabbage, caramelized apple mustard cream 28

Brisket cheeseburger

caramelized onion, bacon, tomato, cheddar, hard roll, house cut fries, garlic *aioli 15

New york strip

crushed yukon golds, roasted baby carrots, butter braised mushrooms, herb butter, beef jus 38

Chocolate cake

brown butter coconut buttercream, pecan 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

Packerland Pilsner (14oz)6.00

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

Deschutes Pacific Wonderland (14oz)6.00

Citrusy Tettnang Mandarina 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.

Saison (14oz)6.00

Hazy golden hue. Brewed with Belgian specialty malts. Crisp citrus flavor. Spicy pepper finish. 6.3% ABV. 30 IBUs.

Surly Fest Lager (14oz)6.00

Oktoberfest beer is a dry-hopped rye lager with an earthy, biscuity flavor profile. 6.0% ABV. 34 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

GUILTY PLEASURES

Michelada

packerland pilsner, tomato juice, lime6.00

Saison shandy

hinterland saison, limonata6.00

Brass monkey

north coast prangster, orange juice6.00

Cherry thyme

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

Ginger spritz

prosecco, ginger, lemon10.00

Mimosa

prosecco, orange juice10.00

LIQUID DESSERT

Port/Sherry/Vermouth...

Warre's Heritage Ruby Porto5.00

Tio Pepe Palomino Fino Dry Sherry6.00

Dolin Vermouth Blanc6.00

Taylor Fladgate 10 Year Tawny Porto8.50

Ramos Pinto 10 Year Tawny Porto10.00

Taylor Fladgate 20 Year Tawny Porto13.00

Ramos Pinto 20 Year Tawny Porto18.00

Dessert Wine...

O'Reillys Irish Cream5.00

Nivole Moscato D'Asti Piedmont Italy 2013 375 ml36.00

Chateau La Riviere Sauternes France 201111.50 46.25

Tokaji Aszú Hungary 5 Puttonyos 2013 500 ml14.00 71.50

Buscassé Pacherenc-du-vic-bilh 2011 500ml14.00 71.50

On Wisconsin - Badger State Brewing Co. (14oz).....6.00

Malty-sweet amber red ale with a light selection of barley complimented by zesty hops that add a bit of orange zest to the beer. 6.5% ABV. 44 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.

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

Lunatic (11oz)9.00

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

COFFEE & TEA

Luna Coffee.....2.75

Decaf Luna Coffee2.75

Tiger Spice Chai Tea3.00

Rishi Chamomile Tea (noncaf)3.00

Rishi Peach Blossom White Tea3.00

Rishi Jade Cloud Green Tea.....3.00

Rishi Scarlet Red Tea (noncaf)3.00

Rishi Blueberry Rooibos (noncaf)3.00

Rishi Black China Breakfast Tea3.00

Rishi Wuyi Oolong Tea.....3.00

SODA, JUICE & SPARKLING WATER

Iced Tea3.00

Orange Juice.....3.00

Cherry Juice3.00

Lemonade3.00

Milk2.00

San Pellegrino Limonata (330ml)3.00

Acqua Panna Spring Water (500ml)2.50

San Pellegrino Sparkling Mineral Water (500ml)2.50

Stewarts's Black Cherry Soda3.00

Sprecher Root Beer3.00

Sprecher Cream Soda.....3.00

Pepsi2.50

Diet Pepsi.....2.50

Sierra Mist2.50