



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
Produce with Purpose - Fond du Lac, WI
Herb's Herbs - Ephraim, WI
Spring Creek Farms - Suamico, WI
Island Edibles - Washington Island, WI
Waseda Farms - Bailey's Harbor

STARTERS

Arugula salad

roasted gold beets, purple daikon radish, kohlrabi, tarragon crème fraîche 10

Panzanella salad

grilled bread, mixed greens, cucumbers, red onion, cherry tomato, basil, sarvecchio, red wine vinaigrette 12

Grilled asparagus

white bean purée, sunny side egg, crispy speck ham, micro arugula, lemon olive oil 10

Warm marinated olives

picholine, cerignola 8

Whipped chèvre

soppressata, roasted figs, shaved radish, rosemary honey, crostini 12

Housemade spaghetti

arugula pesto, pinenuts, sarvecchio, balsamic vinegar 12

Evalon gouda

fig jam, la clare farms 6

Crema kasa

apricot mustard, carr valley 6

Red rock cheddar blue

honey rhubarb jam, roelli cheese haus 6

ENTREES

06-25-17

Grilled sockeye salmon

french lentils, smoked cauliflower purée, braised bok choy, charred lemon 32

Seared king trumpet mushroom

fried jasmine rice, carrot, scallion, scrambled egg, miso white bean purée 24

Rotisserie chicken

crushed potatoes, roast rainbow carrots, chicken jus 28

Pan seared duck breast

purple sticky rice, napa cabbage, five spice cherry jus, micro cilantro 30

Brisket cheeseburger

mushroom conserva, pickled red onion, hard roll, red rock cheddar blue, house cut fries, garlic *aioli 15

Pan seared flat iron

garlic smashed potatoes, asparagus, crimini mushrooms, red wine jus, herb butter 36

DESSERT

Passion fruit & coconut sorbets

coconut crunch, toasted meringue 9

Chocolate pot de crème

pecans, bourbon caramel, whipped cream 9

Housemade cake donut sundae

blueberry compote, candied lemon, lemon ice cream, white chocolate sauce, 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.

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.

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.

Central Waters Honey Blonde (14oz)6.00
Golden and bright, not too hoppy, not too malty. Full flavored, crisp and dry finish. 4.8% ABV. 12 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 CynicAle (14oz)6.00
French malted barley, English oats and Belgian yeast create honey and black pepper flavors. Lively Slovenian hops provide the floral, apricot and peach notes.. 6.5% ABV. 33 IBUs.

Sierra Nevada Sidecar (14oz)6.00
Classic pale ale with orange peel added in the kettle and fermenter. Bright citrus upfront with a hoppy summer finish. 5.3% ABV. 35 IBUs.

GUILTY PLEASURES

Michelada
packerland pilsner, tomato juice, lime6.00

Saison shandy
hinterland saison, limonata6.00

Brass monkey
north coast pranqster, orange juice6.00

Cherry thyme
prosecco, tart cherry juice, thyme10.00

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 2007 500 ml13.00 66.50
Buscassé Pacherenc-du-vic-bilh 2011 500ml14.00 71.50

Citra Pale Ale (14oz).....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.

Metropolitan Dynamo (14oz)7.50
Toasty, smooth vienna malt. Just enough hops for balance. Soft grain-sweetness. 5.6% ABV. 29 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.

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 rve whiskey barrels. 9.5% ABV. 64 IBUs.

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 Pepsi2.50
Sierra Mist2.50