



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:

Flying Tractor Farm - Sturgeon Bay, WI
Healthy Ridge Farm - Sturgeon Bay, WI
MacReady Bread Company - Egg Harbor, WI

STARTERS

Potato leek soup

crispy speck ham, fried leeks,
happy hippie crouton 7

Panzanella salad

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

Crispy brussels sprouts

gochujang sauce, cashew, corn nuts 6

Pan seared scallop

yukon potato, thyme cream, bacon,
poppyseed cracker 14

Fried calamari

curried slaw 12

Housemade spaghetti

garlic, aleppo, olive oil,
bread crumb, herb 10

Roasted garlic dipping oil

herbs, toasted bread 10

Fried cheese curds

garlic, herbs, roasted tomato sauce 8

Evalon gouda

ramp jam, la clare farms 6

Snowfields butterkase

raspberry-black pepper jam, saxon creamery 6

Red rock cheddar blue

spiced cherry jam, roelli cheese haus 6

ENTREES

05-23-17

Seared halibut

watermelon radish, bok choy,
pea shoots, spelt, turnip purée 38

Pan seared cauliflower

red quinoa, parsnip purée, broccolini,
oil cured olives, feta, balsamic vinegar 24

Rabbit pappardelle

braised rabbit, roasted fennel, shiitake mushroom,
arugula, hazelnut, pickled shallot, natural jus 22

Rotisserie chicken

crushed potatoes, roasted rainbow carrots,
endive, 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

Grilled flat iron

roasted new potatoes, grilled ramps,
crimini mushroom, red wine jus, marrow butter 36

DESSERT

Passion fruit-coconut & rhubarb-riesling sorbets

coconut crunch, toasted meringue 9

Olive oil chocolate mousse

candied orange, pistachio,
cannoli crumble, chocolate sauce 9

Housemade cake donut sundae

blueberry compote, lemon ice cream, candied lemon,
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 BEER

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).....3.00

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.

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.

Bodenbrecher (14oz).....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

Uinta Baba Black Lager (14oz)6.00

USDA organic black lager with flavors of dark coffee, chocolate and subtle wood smoke. 4.0% ABV. 38 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.

GUILTY PLEASURES

Kir Royale

sparkling rosé, cassis10.00

Cherry thyme

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

Ginger spritz

prosecco, ginger, lemon.....10.00

Apple smash

apple cider reduction, white wine, lime, aleppo10.00

LIQUID DESSERT

Port/Sherry/Vermouth...

Warre's Heritage Ruby Porto5.00

Tio Pepe Palomino Fino Dry Sherry.....6.00

Dolin Vermouth Blanc.....6.00

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 Cream.....5.00

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

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.

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.

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

Lemonade.....3.00

Milk2.00

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 Soda3.00

Sprecher Root Beer3.00

Sprecher Cream Soda.....3.00

Pepsi2.50

Diet Pepsi.....2.50

Sierra Mist2.50