



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

Cauliflower soup

brown butter, sunflower seeds, micro greens 10

Arugula salad

watermelon radish, scallion, cherry tomato, garlic crouton, tarragon buttermilk dressing 12

Roasted brussels sprouts

sarvecchio, aleppo, lemon *aioli 10

Veggie taco

broccoli, cauliflower, carrot, parsnip, cilantro, lime crema 5

P.E.I. mussels

tomato broth, toasted bread 14

Duck liver pâté

grilled bread, cornichon, whole grain dijon 14

Bruschetta

hot capicola, pea shoot pesto, olive oil, crostini 8

Snowfields

quince paste, saxon creamery 6

Bad Axe

grape aigre-doux, hidden springs 6

Two year cheddar

cherry orange brandy jam, renards cheese co. 6

DESSERT

Blood orange & currant sorbets

raspberry prosecco sauce, coconut crunch 9

Carrot cake

cream cheese frosting, maple bock caramel, maple glazed walnuts 9

ENTREES

05-19-18

Pan seared halibut

wheat berries, haricot vert, pea shoots, saffron tomato broth, béarnaise, lemon oil 38

Pommes anna

chive crème fraîche, pickled red onion, celeriac, rapini 24

Housemade spaghetti

tomato cream, landjäger, fresh mozzarella, basil 20

Rotisserie cornish hen

root vegetable mash, baby bok choy, ginger glaze, cardamom jus, micro greens 30

Housemade italian sausage

polenta cake, wilted spinach, sweet pepper onion relish, red pepper jus 24

Grilled pork spare ribs

housemade barbecue sauce, gouda mac & cheese, aleppo breadcrumb, coleslaw 32

Bacon & gouda burger*

haystack onions, house cut fries, garlic *aioli 15

Rotisserie prime rib*

crushed potatoes, grilled ramps, crispy cauliflower, beef jus, foie gras butter 38

Cherry bread pudding sundae

chocolate ice cream, pistachios, cherry compote, cherry syrup, 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.

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
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

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.

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.

Amber Ale (14oz).....6.00
Bright red amber. Floral hop aromas, caramel palate with a grainy edge. Clean through the finish with a hint of smoke. 6.2% ABV. 16 IBUs

Ketl Flanders Gold (14oz)6.00
Brewed with a complex bill of Munich and Vienna malts, this brew has a unique balance of sweetness with a crisp, tart dry finish from kettle souring. 5.25% ABV. 25 IBUs.

Avery Brewing El Gose (11oz).....7.00
A timeless, traditional tart gose (goes-uh) with its zesty and salty disposition is brightened by a tangy citrus twist. A bier for every día! 4.5 % ABV. 13 IBUs.

Prairie Standard Saison (11oz).....7.00
light, crisp farmhouse ale with a hoppy finish. Dry hopped with Motueka hops, a lovely New Zealand hop with a spicy lime like flavor and aroma. 5.6% 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.

Todd The Axeman West Coast IPA (11oz)8.00
Grapefruit nose. Intensely dry-hopped. Medium amber color with a bitter finish. 7.2% ABV. 65 IBUs.

Double IPA (11oz).....6.00
Golden, straw color. Hop forward nose. Aromas of citrus and melon. Subtle bitterness balances with maltiness. Medium body. Clean and delicate finish. 8.9% ABV. 50 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.