

Platter Winter Menu

Salads

Winter Harvest

Fresh baby spinach with bosc pears, dried cranberries, red onion and toasted cashews with a balsamic vinaigrette and blue cheese \$9

The Evergreen

An imperial blend of crisp romaine and mixed greens topped with fresh tomatoes, cucumbers, sliced red pepper, red onion, shaved carrot and a grilled chicken breast \$10

Caesar

Crisp romaine, house made Caesar dressing, croutons and Parmigiano-Reggiano \$7
w/ grilled chicken \$10
w/ grilled wild jumbo shrimp \$15

Appetizers

Arancini di Riso (Fried Risotto)

Pesto infused risotto with a tomato and basil fondue finished with a balsamic reduction \$8

Lake Superior Fish Cakes

World famous fish cakes with roasted garlic aioli \$10

Thai BBQ Tostadas

House smoked BBQ pulled pork, tomatillo salsa and sharp cheddar cheese with a sweet Thai chili sauce on a crispy tostada shell \$8

Edamame

Sea salt encrusted with a light drizzle of olive oil \$4

Blue Gill

Pan seared bluegill fillets and soba noodles with toasted sesame oil, wakame salad and a wasabi vinegarette \$9

Wisconsin Cheese Fondue

Specialty blend of Wisconsin cheeses, fresh herbs and baked rosemary olive oil

bread \$10

Pan Roasted Sea Scallops

With a bacon crumble, cauliflower puree and a tarragon basil pesto \$13

Sandwiches

Wagyu Bacon Cheeseburger

Coffee spice rubbed wagyu beef grilled with apple wood smoked bacon, caramelized shallots, a sliced roma tomato and smoked Gouda finished with a black truffle oil and the platters world famous BBQ sauce

\$14

Orepuncher

Shaved prime rib, Portobello, and Swiss served with Au Jus and horseradish sauce

\$12

Oredocker

Beef burger layered with shaved prime rib, caramelized onions and cheddar

\$13

BBQ Pulled Pork

In house smoked pork, cheddar and house made BBQ sauce

\$9

Soups

Soup Du Jour \$4/6

Cup or Bowl

Classic Entrees

Classic Entrees served with choice of baked potato, garlic mashed, hand cut French fries or hash browns

Maple Planked Lake Superior Fish

Whitefish or Lake Trout baked on a locally made Wisconsin Maple plank

\$22

Fresh Lake Superior Fish

Whitefish or Lake Trout

deep fried or broiled \$22

Rib Eye Steak

16oz of hand cut Choice steak char grilled Market Price

House Steak

Chef's choice Market Price

Maple Barbecue Platter

Sixth Street Market smoked sausage, in house smoked chicken, brisket, and pulled pork \$28

Pit Style Smoked Chicken

Smoked half chicken with a side of house made BBQ sauce
\$18

The Platter Chefs' Specialties

Thai Shrimp and Scallop Curry

Fresh sea scallops and black tiger shrimp with fresh ginger, bell peppers, shallots, cilantro and basil in a coconut red curry sauce and jasmine rice. \$26

Wild Mushroom Risotto

Sautéed shitake, crimini and oyster mushrooms with garlic and fresh herbs finished with parmesan and a light drizzle of black truffle oil. \$18

Smoked Chorizo Risotto

Saffron, sun-dried tomatoes, shallots, fresh garlic and lemon zest with Sixth Street Market smoked chorizo and parmesan \$20

Lobster and Shrimp Ravioli

House made ravioli with Maine lobster, black tiger shrimp, shallots, and a freshly shaved parmesan cheese in a red pepper cream sauce with grilled asparagus, tomatoes and sautéed mushrooms \$25

Curry Crusted Duck Breast

With a goat cheese infused sweet potato mash, sautéed julienned carrots, and sugar

snap peas with an apple infused pomegranate reduction \$26

Short Ribs

Lightly smoked and braised beef short ribs, jalapenos, and three cheese creamy polenta, caramelized balsamic cippolini onions, finished with red wine and herb demi glace and topped with horseradish gremolata \$27

Mediterranean Walleye

Northwood's favorite fish meets the Mediterranean with feta, roma tomatoes, fresh basil, banana peppers, and cous cous, finished with a light tomato compote \$25

Fennel Crusted Pork Loin

House marinated pork loin with freshly made spatzle, a three apple fennel salad, and an apple cider Gastruigue \$24

Seafood Truffle Risotto

Black tiger shrimp, pan seared sea scallops, and a truffle infused risotto with fresh chives, basil, and lemon zest \$27

Asiago Chicken

Chicken encrusted with Asiago cheese served with penne pasta, baby spinach, roma tomatoes, and parmesan cream sauce \$18

Herb Crusted Chateau Rib Eye

8 ounce rib eye filet encrusted with secret herbs and pan seared with roasted potatoes, wild mushrooms, and root vegetables in a balsamic demi-glace with goat cream cheese \$36

****All Platter entrees are served with choice of soup or salad****
****and the Platter popover****

Sides

Herb Roasted Mushrooms
\$4

Pan Seared Potato Gnocci
\$4