

# DINNER

Vinyl Nights: Thursday 8-11pm  
Evening Jazz: Fri/Sat 8:30pm-12am  
Event calendar at [thelakely.com](http://thelakely.com)

THE *Lakely*

## SMALL PLATES

**SIMPLE SALAD** Mixed spring greens with pickled onion, sarvecchio cheese and cider dijon vinaigrette 5

**BLUE SALAD** Dragsmith Farm microgreens with roasted apple, pickled beets, blue cheese vinaigrette and garlic croutons 9

**BONE MARROW** Roasted Wisconsin Meadows beef marrow with black fig onion jam, roasted garlic puree and toasted sourdough baguette slices 13

**SOUP** Cream of crimini mushroom and Castle Rock smokey blue cheese soup with cider crema 5

**ROOT SALAD** Dragsmith Farm red beets and rutabega with Driftless cheese, toasted black barley, spicy basil vinaigrette and microgreens 10

**DUCK** Maple Leaf Farm duck leg confit with stewed French green lentils, fried sage and butternut squash puree 15

**BURGER\*** Two Deutsch Farm beef patties with Hook's 10-yr cheddar sauce and cornichon relish. Served on a brioche bun with Lakely potatoes 15

**GRILLED CHEESE** Double-decker grilled cheese sandwich with Roth gruyere and sauerkraut on wheat bread. Served with housemade 1000 island and Lakely potatoes 13

## THE KOLDTBORD

A customizable, sharable tour of the land w/ artisan meats, cheeses, proteins, vegetables, crackers and more for one or for a group. Use the checklist koldtbord menu on your table to order and set your price.

## LARGE PLATES

**NY STRIP\*** Seared Wisconsin Meadows grass-fed NY Strip steak with wilted Dragsmith Farm lacinato kale, yukon gold potato puree and shallot bacon ragout 33

**PHEASANT** Pan-roasted MacFarland pheasant breasts with roasted carrots, celeriac, turnip and rutabega, served with black walnut cream sauce 31

**WHITEFISH** Pan-seared wild Canadian whitefish with haricot verts, hard-boiled egg, crispy Yukon Gold potato and herbed creme fraiche 27

**QUINOA** Quinoa and garlic cakes with roasted brussels sprouts, Hidden Springs Creamery's Driftless, crispy leeks and roasted lemon dijon sauce 26

**CHEEKS** Herb-crusted braised Wisconsin Meadows grass-fed beef cheeks with haricot verts, soft polenta and onion cream sauce 29

## SIX-COURSE TASTING MENU\* *A delightful culinary adventure for the entire table*

Let Chef Nathan Berg and The Lakely staff take your entire party on a one-of-a-kind culinary exploration of the best our region has to offer. The six-course path you'll follow will be described as you go and will be different on any given day. To order, the entire table must participate. Unavailable on Fridays and Saturdays. Ask your server for more details. 60/person

*Six-course Wine Pairing* 30/person // *Six-course Beer Pairing* 20/person

## DESSERTS

**TEA CAKE**  
Lemon almond tea cake with stewed blood oranges, rosewater ice cream and blood orange port syrup 8

**CHOCOLATE**  
Flourless Noel Tanzanian chocolate cake with housemade caramel sauce, toasted almonds and Door County cherries 8

**CREME BRULEE**  
Lavender creme brulee featuring Castle Rock Organic Dairy cream and stewed blueberries 8

## AFTER DINNER DRINKS

KOPKE PORTO *10-yr Tawny* 10  
LUSTAU AMONTILLADO "LOS ARCOS" *Sherry* 10  
DARON *Calvados* 7  
CERBOIS VSOP *Armagnac* 9  
BACHE GABRIELSEN *Cognac* 8  
D'USSÉ VSOP *Cognac* 9  
REMY MARTIN VSOP *Cognac* 9  
FERNET-BRANCA *Amaro* 6  
ST. GEORGE'S BRUTO AMERICANO *Amaro* 6  
KICKAPOO COFFEE *French press / sm 5 / lrg 8*  
RISHI TEA *Various flavors* 2.5

"People who love to eat are  
always the best people."  
-Julia Child

04.05.19 \* CONSUMER ADVISORY: Items served rare or medium rare may be undercooked and will only be served upon consumer's request. Whether dining out or preparing at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.