

THE BLIND HORSE

Restaurant & Winery

STARTERS

FRIED CHICKEN BUNS	12	CRAB CAKES	16
(2) steamed bao buns, sweet chili glaze, gochujang aioli, cucumber, sesame, cilantro		NEW! Two house made crab cakes, served with cajun remoulade, shallot confit, arugula salad	
BEET MEDLEY  	12	CHARCUTERIE BOARD	34
Roasted, pickled, shaved beets, apples, pistachio honey vinaigrette, LaClare Farm's Chevre, microgreens		Chef-selected artisanal aged meats and cheeses, dried fruits, nuts, cornichons, stoneground mustard, Kallas honey, fresh baguette	
FARM 45 LAMB DUMPLINGS	18	BLIND HORSE SALAD  	10
Signature Dish! Four lamb dumplings featuring kabayaki sauce, gochujang aioli and a sweet chili glaze		Lake Orchard greens, cherry tomatoes, pepperoncini pepper, red onion, Sarvecchio parmesan, house garlic & herb dressing	
GOAT CHEESE CURDS 	14	SEASONAL SOUP/BISQUE	MARKET
LaClare Farms goat curd, panko crumb, Door County cherry compote, arugula, walnut granola, balsamic lemon vinaigrette		Ask your server about today's featured house made soup or bisque	

* BLIND HORSE SMASHED BURGER

18

1/3 pound patty, Blind Horse sauce, American cheese, Lake Orchard lettuce, tomato, onion, house pickles, sesame bun, fries. Add truffle fries for \$3















Blind Horse Malbec

BRUSCHETTA BOARD

SIGNATURE DISH!
ROTATING WEEKLY

Ask your server for this week's featured Bruschetta Board

ENTRÉES

LOBSTER RAVIOLI	34	NAPA RAGU	32
Sundried tomatoes, sherry cream, caramelized onions, thyme		Rigatoni pasta, tenderloin, Italian sausage, Sarvecchio parmesan, classic house made San Marzano tomato sauce	
 Blind Horse Tuscan Blend Reserve		 Blind Horse Tuscan Blend Reserve	
CANADIAN WALLEYE 	28	SNAPPER "ADELITA"	36
Adobo cashews, chipotle new potatoes, andouille, garlic sautéed greens, pickled jalapeño remoulade		Pan seared fresh red snapper filet, artichoke, sun dried tomato, hearts of palm, served with yellow rice	
 Blind Horse Chardonnay		 Blind Horse Sauvignon Blanc	
PANCETTA WRAPPED SCALLOPS 	43	FILET MIGNON 	48
Signature Dish! Sweet peppadew puree, potatoes, sage cream corn, bourbon maple		Signature Dish! Marinated in garlic herbs, parsnip purée, cardamom honey, roasted shallot potatoes, asparagus, bone marrow compound butter	
 Blind Horse Chardonnay Reserve		 Blind Horse Cabernet Sauvignon	
TENDER SHORT RIB RISOTTO	36	SALMON TOWER	32
Juicy slow braised short rib served on a creamy risotto, roasted butternut squash, fresh mushroom medley, crispy pepitas, savory herbs with a rich beef jus		Kabayaki glaze, mixed greens, mango, avocado, cashew, celery root, carrot, cucumber, puffed rice sticks, Nuoc Cham dressing	
 Blind Horse Cabernet Sauvignon		 Blind Horse Pinot Noir	
 WINEMAKER'S SUGGESTED PAIRING		VEGETARIAN RISOTTO 	26
		Creamy arborio rice, grilled portabella, asparagus, mushroom, roasted butternut squash, mascarpone, Sarvecchio parmesan	

WINE CLUB MEMBERS

ENJOY
10 - 20% OFF
BLIND HORSE
WINES



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TBHWINES

WHITE	REGION	GLASS	BOTTLE
Blueberry Rose'	Suisun Valley, CA	7	33
Peach Chardonnay	Lodi, CA	9	33
White Stallion	Lodi, CA	9	33
Rose'	California	9	33
Pinot Grigio	California	10	34
Sauvignon Blanc	Walla Walla/ Suisun	10	35
Naked Chardonnay	Suisun Valley, CA	10	35
Chardonnay	Suisun Valley, CA	10	35
Chardonnay Reserve	Suisun Valley, CA	11	37
RED	REGION	GLASS	BOTTLE
Birdy's Red	California	9	32
Blackberry Barbera	California	9	34
Zinfandel	Lodi, CA	10	39
Pinot Noir	Paso Robles	11	39
Malbec	Suisun Valley	11	41
Cabernet Sauvignon	Suisun Valley	12	45
Tuscan Blend Reserve	California	12	47
Silver Saddle	Suisun Valley	13	53
Vintner's Blend	Suisun Valley	13	55
Cabernet Sauvignon Reserve	Suisun Valley	14	66

BEER

3 SHEEPS PILS	6
3 SHEEPS WISCONSINITES	6
CREAM ALE	
CLAUSTHALER NA	4.5
FOUNDERS ALL DAY IPA	6.5
FRESH COAST PALE ALE	6
SPOTTED COW	
STELLA ARTOIS	6

CARBLISS

6.5 EACH

BLACK RASPBERRY
PEACH

DESSERT DRINKS

ESPRESSO MARTINI | 14
Espresso, Tito's Vodka, Kahula

RASPBERRY CRÈME | 14
Mathilda Raspberry Liqueur,
Bailey's Irish Cream, Stoli
Raspberry, chocolate drizzle

BLACKBERRY BARBERA FLOAT | 12
Two scoops vanilla bean ice
cream with Blind Horse
Blackberry Barbera and topped
with whipped cream

LEMONCELLO | 11
Hatch Lemoncello shaken
over ice, served up

LIBATIONS

MAD MAN MANHATTAN 16	SPICED PEAR GIMLET 12
Barrel aged Still & Oak Rye Whiskey, Vermouth, Angostura Bitters	Hayman's Gin, spiced honey simple syrup, fresh pear juice
WISCONSIN CLASSIC 16	BOB'S FILTHY MARTINI 12
Barrel aged Korbel Brandy, Angostura Bitters, cherry bitters, simple syrup	Ketel One Vodka, olive juice, blue cheese stuffed olives
BIRDY'S SOUR 14	MOCKTAILS - \$8
Whiskey, lemon juice, lime juice, simple syrup, topped with Birdy's Red	SMOKED ROSEMARY PALOMA
JALAPEÑO MARGARITA 13	Smoked rosemary, Lapsang tea simple syrup, grapefruit juice, seltzer
Tequila Blanco, jalapeños, lime, smoky simple syrup, tajin salt rim	VANILLA LEMON DROP
GOLDEN SIDECAR 16	Fresh lemon juice, vanilla bean simple syrup, raw vanilla bean
Maker's Mark, Cointreau, simple syrup, lemon twist, edible gold luster dust	GINGER PEAR MULE
	Fresh lime, muddled pear, spiced honey simple syrup, ginger beer

WINE

WINE	REGION	VNTG	BTL
Camile Braun Brut Rosé	Alsace, FR		\$65
Veuve Clicquot Brut	Champagne, FR		\$135
WHITES			
Cave de Ribeaupville Pinot Gris	Alsace, FR	2019	\$42
Vina Robles Chardonnay	Monterey, CA	2020	\$45
Rombauer Chardonnay	Napa Valley, CA	2020	\$100
PINOT NOIR			
Belle Glos "Clark & Telephone"	Monterey, CA	2020	\$99
Duckhorn's "Goldeneye"	Anderson Valley, CA	2019	\$117
MERLOT			
Chateau St. Michelle Merlot	Columbia Valley, WA	2017	\$55
Rutherford Hill	Napa Valley, CA	2018	\$68
Armstrong	Walla Walla, WA	2016	\$75
Duckhorn	Napa Valley, CA	2018	\$100
ZINFANDEL			
Duckhorn "Decoy"	California	2021	\$60
Ridge "Three Valleys"	California	2019	\$66
BLENDS			
Klinker Brick Blend	Lodi, CA	2019	\$42
Orin Swift "Abstract"	Napa Valley, CA	2021	\$117
Orin Swift "Paraduxx"	Napa Valley, CA	2018	\$175
CABERNET SAUVIGNON			
Kinker Brick	Lodi, CA	2020	\$63
Quilt	Napa Valley, CA	2021	\$88
Orin Swift "Palermo"	Napa Valley, CA	2020	\$102
Caymus	Napa Valley, CA	2021	\$213
Quilceda Creek	Columbia Valley	2020	\$375

DESSERTS

LEMON PANNA COTTA 10
Blueberry coulis, chantilly, honey tuile, fresh blueberries
FLOURLESS CHOCOLATE CAKE 10
Rich and decadent with chocolate, caramel sauce and fresh house made vanilla ice cream
SEASONAL CHEESECAKE 12
New York style cheesecake, graham cracker crust, seasonal garnish
SEASONAL DESSERT FEATURE MKT
Ask your server about tonight's featured dessert!

WINE FLIGHTS

CHOOSE ANY THREE BLIND HORSE WINES

\$24