

THE BLIND HORSE

Restaurant & Winery

STARTERS

GOAT CHEESE CURDS

12

LaClare Farm's goat cheese curds with panko breading, Door County cherry compote, arugula, walnut granola, balsamic and lemon vinaigrette

BEET MEDLEY

12

Roasted, pickled and shaved beets, apples, pistachio honey vinaigrette, LaClare Farm's Chevre, microgreens

CAESAR SALAD

10

Herb seasoned croutons, fresh romaine and mixed greens, made in house Caesar dressing, shaved parmesan

WEDGE SALAD

12

Baby iceberg lettuce, creamy garlic dressing, roasted tomatos, cucumbers, crispy bacon, blue cheese crumbles

SEASONAL SOUP OR BISQUE

10

Ask your server about today's featured house made soup or bisque

CHARCUTERIE BOARD

34

Chef selected artisanal aged meats and cheeses, dried fruits, nuts, cornichons, stoneground mustard, Kallas honey, fresh baguette

CRAB CAKES

16

Two housemade crab cakes, served with cajun remoulade, shallot confit, arugula salad

FRIED CHICKEN BUNS

12

Two steamed bao buns, sweet chili glaze, gochujang aioli, cucumber, sesame, cilantro

WAGYU SLIDERS

16

Monterey Jack cheese infused with truffle, fois gras aioli, fresh arugula, pickled red onions

LOBSTER CARGOT

19

Luscious pieces of tender lobster tail, rich and buttery sauce, parmesan cheese & panko bread crumbs, served with crostinis

ENTRÉES

LOBSTER RAVIOLI

36

Sundried tomatoes, sherry cream, caramelized onions, thyme

LINGUINE CARBONARA

30

Crispy pancetta, peas, salt-cured and emulsified egg yolks in a creamy, garlic sauce

NAPA RAGU

34

Rigatoni pasta, tenderloin, Italian sausage, Sarvecchio parmesan, classic house made San Marzano tomato sauce

CANADIAN WALLEYE

30

Seared Canadian walleye, wild rice and cranberry pilaf, bacon creamed spinach with a citrus and chive beurre blanc

PANCETTA WRAPPED SCALLOPS

46

Sweet peppadew puree, potatoes, sage cream corn, bourbon maple

SALMON TOWER

32

Kabayaki glazed salmon on mixed greens, with mango, cashew, carrot, avocado, celery root, cucumber, puffed rice, Nuoc Cham dressing

SNAPPER PAELLA

38

Grilled, fresh red snapper filet, served over saffron rice with smoked mussels, peppers, onions, chorizo, and a roasted red pepper puree

VEGETARIAN RISOTTO

26

Creamy arborio rice, grilled portabella, asparagus, mushroom, roasted butternut squash, mascarpone, Sarvecchio parmesan

FISH-FRY FRIDAY

CHOICE OF FRESH COD OR PERCH

Housemade coleslaw, buttered rye bread,
french fries, tartare sauce

\$24 for Saltwater Cod and \$26 for Lake Perch

BLIND HORSE SMASHED BURGER

18

Third-pound burger patty, Blind Horse specialty sauce, Lake Orchard lettuce, tomatoes, onions, house made pickles, on a sesame seed bun. Add truffle fries for \$3

TENDER SHORT RIB RISOTTO

38

Juicy, slow braised short rib, served on creamy risotto, with roasted butternut squash, fresh mushroom medley, crispy pepitas, savory herbs and a rich beef jus

FILET MIGNON

50

Marinated in garlic herbs, parsnip purée, cardamom honey, roasted shallot potatoes, asparagus, bone marrow compound butter

NEW YORK STRIP

66

Dry-aged for 45 days, 16oz steak with Chef's selection of seasonal vegetables and buttery potatoes, Blind Horse Tuscan Reserve bordelaise

PAN SEARED DUCK

34

Door County cherry demi-glace, herb and stone ground mustard roasted marble potatoes, caramelized brussel sprouts, orange carrot puree

WINE CLUB MEMBERS

ENJOY
10 - 20% OFF
BLIND HORSE
WINES



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Please inform your server of allergies or dietary restrictions. Consuming raw or undercooked food may increase your risk of illness.

20% Auto Gratuity on Parties of Six or more