

Gluten-Free Menu

Appetizers

- Wild Mushroom Risotto** V 11
Mascarpone cheese, ver jus reduction
- Wisconsin Bison Carpaccio** LC 12
baby greens, crispy capers, hard-boiled egg,
SarVecchio Parmesan cheese, horseradish and beet gastrique

Soup and Salads

- Trusted Earth Roasted Butternut Squash Bisque** V 7
cranberry bourbon jam, toasted pumpkin seeds
- Trusted Earth Market Greens Salad** S.P.A. V 9
dried cranberries, beets, baby carrots,
hazelnuts, Kallas honey vinaigrette
- Iceberg and Blue** LC 9
Roth Käse Smoked Buttermilk Blue, heirloom cherry tomatoes,
crispy house-made bacon, creamy herb dressing

Entrées

- Arctic Char** S.P.A. LC 26
quinoa, spinach, toasted pecans, spaghetti squash, sage vinaigrette
- Signature Smoked Prime Rib 10 oz.** 45
sweet potato and gruyere gratin, warm mushroom salad,
horseradish crème fraîche, natural au jus
- Braised Beef Short Rib** 38
herb whipped potatoes, Brussels sprouts,
warm bacon chestnut vinaigrette, rosemary jus
- Chili-Spiced Center Cut Pork Chop** 28
parsnip purée, house-made chorizo, spinach,
pine nuts, golden raisins, apple jus
- Dominion Valley Farms Roasted Chicken** 29
carrots, wild mushrooms, heirloom cauliflower,
roasted tomatoes, charred carrot purée, thyme-infused chicken jus

Dessert

- Seasonal Sorbet** 8
served with fresh berries
- House-Made Ice Cream** 8

We offer Udi's Gluten-Free Rolls and Bread

V Vegetarian Option

S.P.A. Spa Cuisine created naturally lower in calories

LC Specifically prepared to have Low Carbohydrate content.

There is a risk of food borne illness when eating foods of animal origin raw or undercooked.