



## soups & greens

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<b>seasonal soup</b> chef's daily creation	8
<b>pumpkin soup</b> roasted apples, toasted hazelnuts, cinnamon crème fraiche	8
<b>roasted tomato soup</b> griddled sourdough bread, white cheddar	8
<b>caesar</b> parmigiano, rustic croutons, garnishes	8
<b>arugula</b> shaved fennel, radish, tomatoes, humbolt fog, cracked pistachios, olive tapenade, sherry vinaigrette	8
<b>the BANK wedge</b> iceberg, fischer farms bacon, tomato jam, pickled onions, northern lights blue cheese dressing	8

## taste & share

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<b>deviled eggs</b> pickle relish	7
<b>seared sea scallops</b> cauliflower-almond puree, asian pears, curry oil	14
<b>salt and pepper fried calamari</b> peppers, romesco, miso-honey, spicy remoulade	11
<b>seasonal hummus</b> pickled fresh vegetables, black sesame puree, wonton chips	11
<b>rock shrimp</b> melon, crispy prosciutto, sweet aioli, chili oil	12
<b>flat iron seared tuna</b> buckwheat soba noodles, nori, dashi-miso vinaigrette, cucumber, wasabi	14

## mains

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<b>apple fritter battered walleye</b> parsnip, five-spice, sage cream	24
<b>grilled cedar plank salmon</b> cider glaze, sunchoke hash, butternut squash, shitake chips	24
<b>pan seared sea bass</b> saffron roasted cauliflower, red pearl onions, raisin, streusel, marcona almond emulsion	27
<b>wasabi pea crusted tuna</b> chilled bearnaise, hearts of palm, haricot vert, soy-miso syrup	28
<b>fischer farms pork chop</b> spoon bread, fried green tomatoes, bbq apple butter	26
<b>wild acres stuffed chicken</b> fennel sausage, wild mushroom ravioli, baby fennel, fine herb sauce	23
<b>grilled fillet</b> mashed yukon potatoes, garlic scented spinach, red wine demi-glace	34
<b>ribeye au poivre</b> bearnaise, cauliflower-potato gratin, bordelaise	34
<b>ny strip &amp; grilled shrimp</b> tomato butter, fresh horseradish	36

## on the side

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<b>creamed spinach</b>	6
<b>roasted mushrooms</b>	6
<b>mashed yukon potatoes</b>	6
<b>asparagus</b>	8
<b>mac and cheese</b>	8