

Old Piney Dell

Tastings

Pierogies– Polish dumpling filled with shredded potato and Gruyere cheese served with herb butter 5

*Smoked Trout** – Apple smoked rainbow trout served with a horseradish potato salad and tarragon aioli 6

*Amaltheia Dairy Goat Cheese** – Roasted garlic and parsley with lemon pepper-beet chips 6

*Prosciutto wrapped Artichoke**– Quartered hearts of artichoke wrapped in prosciutto with a balsamic reduction* 5

*Sautéed Shrimp** – Seasoned shrimp over carrot sauerkraut with brown butter spread 6

Duck Confit– Wrapped with sautéed spinach in phyllo dough and served with a Flat Head cherry sauce 8

*House Meatballs** – Freshly ground beef, oats, herbs roasted and served with goulash sauce 6

* **Gluten Free options**

Soups & Salads

Soup of the Day – Our team of chefs create a daily soup special 12 oz bowl 6

*Crab-Artichoke Bisque** – Blue claw crab folded into a creamy artichoke and wild rice soup with fresh herbs and hints of lemon 12 oz bowl 8

Garden Salad – Baby mixed greens, cucumber, carrots, grape tomatoes, croutons and choice of dressing 9

Caesar Salad – Romaine lettuce, grated parmesan and a garlicky-lemon dressing topped with anchovies 11

*Red Greens Salad** – Elevated Harvest greens tossed with a mustard dressing, crushed beet chips and walnut brittle 7

Add grilled chicken- 7, sautéed shrimp- 9 or beef tips- 8

Entrees

Entrees served with choice of Soup or Salad & daily accompaniments with select entrees

Add: Caesar salad or Crab-artichoke soup 3

*Prime Sirloin** – 12oz prime grade cut trimmed and served with a herb compound butter and garlic mashed potatoes 30

Pepi's Wiener Schnitzel– Lightly pounded and breaded veal served with lingonberry jam, lemon and apple-bacon braised purple cabbage and spaetzle 28

Jaeger Schnitzel– Rocky Mountain Elk medallions, breaded and pan seared with mushroom demi-glaze & sautéed spaetzle 31

*14 oz. Ribeye** – 28 day aged Black Angus beef grilled to temperature with garlic mashed potatoes 36

*Bison Brisket** – Seasoned and hickory smoked bison brisket served with a mustard brandy sauce and rice pilaf 29

Stuffed Chicken– Bacon, sage and gruyere stuffed and breaded served with rice pilaf and a spiced red pepper puree 26

Fish & Seafood

Fish of the Day- Creative specials from our culinary team utilizing a variety of fish and shellfish *Market Price*

Walleye- Served golden fried or broiled; rice pilaf served with a house tartar sauce 28

*Crab Cakes** -Blue claw crab pan seared; Riesling and nectarine cream sauce, toasted pine nuts and rice pilaf 24

Parmesan Shrimp- parmesan breaded and fried over Arborio rice with peppadews, artichoke hearts & herb puree 29

Pastas & Rice

Pork Tenderloin- Brown sugar spiced and pan seared medium over fettuccini tossed with Italian seasonings, garlic, peppadew peppers, Kalamata olives & sun-dried tomatoes 24

*Wild Mushroom Risotto** - Montana mushroom, creamy parmesan Arborio rice with roasted tomatoes & basil oil 19

Pasta Alfredo- Fettuccini pasta & garlic-parmesan cream sauce 15

Add grilled chicken- 7, sautéed shrimp- 9 or beef tips- 8

Petit Menu

Add: soup or salad for 4

*Petit Tenderloin** – 5 oz cut of beef tenderloin grilled to order with garlic mashed potatoes 24

Half Fried Walleye– Panko crusted and served with house tartar sauce and rice pilaf 15

Pasta Alfredo– Fettuccini pasta tossed with a garlic-parmesan cream sauce 9

Spaetzle & Meatballs– German dumplings topped with meatballs and mushroom gravy 14

Desserts

*Crème Brule** 6

Crème Brule of the Day 6

*Chocolate Lava Cake** 7

Apple Strudel 6

Huckleberry Ice Cream Cake 8

*Cheese Cake with Walnut Brittle** 6