

THE STRAND

waterfront dining room

APPETIZERS

CHEESE BOARD

CHEF'S SELECTION OF CHEESE/AMES FARM
HONEYCOMB/VINE GRAPES/FRESH BERRIES/CRACKERS - 25

GRILLED BEETS*

SWEET & SOUR GRILLED GOLD & RED BEETS/GOAT CHEESE CRUMBLE - 11

FRANGELICO SCALLOPS*†

PAN SEARED DIVER SCALLOPS/FRANGELICO BUTTER SAUCE/
ROASTED BEET & FLASH PICKLED CUCUMBER AND CARROT SLAW - 18

PORK BELLY*

CRISPY SOUS-VIDE PORK BELLY/LINGONBERRY
BUTTER SAUCE/SHAVED MANCHEGO CHEESE - 16

WILD MUSHROOM BRÛLÉE

SAUTÉED MUSHROOMS/ONION/GARLIC/WHITE WINE CREAM REDUCTION/BRÛLÉED
PARMESAN CHEESE/SERVED WITH GARLIC CROSTINIS - 18

SWISS APRÈS CHEESE FONDUE

CLASSIC "ALPIN" CHEESE FONDUE RECIPE WITH GRUYERE AND
EMMENTALER CHEESE & KONO SAUVIGNON BLANC/PREPARED TABLESIDE/
DIPPABLES OF SOPPRESSATA CURED DRY SALAMI, FRESH BAKED BAGUETTE,
APPLE AND TRI COLORED CARROTS/SERVES 2-4 PEOPLE - 40

SOUPS & SALADS

BUTTERNUT SQUASH SOUP*

ROASTED SQUASH/MAPLE CRÈME FRAICHE
CUP - 6 BOWL - 9

NORTHWOODS WILD RICE CHOWDER

SLOW SIMMERED WILD RICE/HAM
CUP - 6 BOWL - 9

ROOT VEGETABLE SALAD*

SWEET AND SOUR ROASTED BEETS/ROASTED BABY POTATOES/BABY COLORED CARROTS/
SHAVED MANCHEGO CHEESE/MIXED GREENS/MAPLE MUSTARD TARRAGON VINAIGRETTE - 16

NORTH SHORE SALAD*

FIELD GREENS/WILD BLUEBERRIES/FETA CHEESE/
CANDIED PECANS/BLUEBERRY VINAIGRETTE - 13

ADD SLICED GRILLED CHICKEN 6 OR GRAVLOX 8 TO ANY SALAD.†

* INDICATES GLUTEN FREE ITEMS

AN 18% GRATUITY MAY BE ADDED TO GROUPS OF 8 OR MORE

† CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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LAKE & SHORE

ALL ENTRÉES ARE SERVED WITH CHOICE OF SOUP OR HOUSE SALAD.
SUBSTITUTE FOR A SIDE NORTH SHORE SALAD OR SAWTOOTH CAESAR SALAD - 3

SWEDISH MEATBALLS

HERITAGE RECIPE SWEDISH MEATBALLS/CREAM MUSHROOM GRAVY/LINGONBERRIES/
ROASTED GARLIC MASHED POTATOES/VEGETABLE DU JOUR - 26

CANADIAN WALLEYE*†

PAN SEARED ALMOND CRUSTED WALLEYE/FRANGELICO BUTTER SAUCE/
CITRUS INFUSED WILD RICE PILAF/FRESH BERRIES/VEGETABLE DU JOUR - 35

PAN SEARED RAINBOW TROUT†

LEMON AND ROSEMARY STUFFED RAINBOW TROUT/FLOUR DUSTED/PAN SEARED/
ROASTED FINGERLING POTATOES/GRILLED ASPARAGUS/RÉMOULADE - 36

VENISON WITH RED CURRANT DEMI GLACE*†

SEARED VENISON LOIN/RED CURRANT DEMI-GLACE/
SWEET POTATO MASH/VEGETABLE DU JOUR - 45

WAGYU NEW YORK STRIP*†

GRILLED 10 OZ. AMERICAN WAGYU NEW YORK STRIP/WILD MUSHROOM DEMI-GLACE/
ROASTED FINGERLING POTATOES/VEGETABLE DU JOUR - 46

WISCONSIN PHEASANT†

PAN SEARED PHEASANT BREAST/LINGONBERRY BUTTER SAUCE/
CITRUS INFUSED WILD RICE PILAF/VEGETABLE DU JOUR - 38

CHICKEN COQ AU VIN†

ROASTED AMISH HALF CHICKEN/WILD MUSHROOM & TOMATO DEMI-GLACE/
ROASTED GARLIC MASHED POTATOES/VEGETABLE DU JOUR - 35

SOUS-VIDE BEEF SHORT RIB*

48 HOUR SOUS-VIDE BEEF SHORT RIB/LOCAL CARIBOU CREAM MAPLE SYRUP
DEMI-GLACE/HORSERADISH MASHED POTATOES/VEGETABLE DU JOUR - 39

YKER ACRES PORK CHOP*†

GRILLED BONE IN YKER ACRES FARM PORK CHOP/FABRI AMARENA DEMI-GLACE/
SWEET POTATO MASH/ROASTED BEET AND PICKLED CUCUMBER SLAW - 38

BUTTERNUT SQUASH RAVIOLI

ROASTED BUTTERNUT SQUASH RAVIOLI STUFFED WITH SAGE GOAT CHEESE/SAUTÉED WILD
MUSHROOMS/ASPARAGUS SPEARS/GARLIC/WHITE WINE CREAM SAUCE - 29

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