



# DINNER MENU

## First Course

### LOLA'S SIGNATURE CARAMELIZED SCALLOPS

Citrus supremes and champagne orange sauce  
\$12

### CRISPY PORK BELLY

Berkshire pork belly braised with Wisconsin amber ale, ginger and guajillo chiles, tart apple jicama salad and pan jus  
\$9

### BLACK ANGUS BEEF CARPACCIO

Toasted fennel crème fraîche and pickled mushroom salad  
\$9

### SURF AND TURF

Pan-seared Pacific halibut with citrus and red wine braised Strauss veal, and crispy potato scallion cake  
\$11

### WILD SALMON CAKE

Wild caught salmon cake with fresh ginger and chives, roasted bell pepper coulis and charred sweet corn salad  
\$8

### GRILLED PRAWN COCKTAIL

Grilled Gulf prawns marinated in garlic and fresh herbs, tomato and thyme marmalade and fresh lemon  
\$9

### CAJUN SPICED QUAIL

Sautéed white cheddar grit cake and roasted poblano pepper aioli  
\$10

### WISCONSIN ARTISAN CHEESE AND MEAT PLATTER

Osthoff savory duck terrine with toasted pistachios and dried Door County cherries, pork rillettes, Sartori Bellavata, Hook's Little Boy Blue and Carr Valley Cardona cheeses, toasted nuts, dried fruit, and lavash  
\$14

## Second Course

### CARAMELIZED FIVE ONION SOUP

Homemade herbed croutons and melted Gruyère cheese  
\$6.50

### SWEET CORN AND DUCK SOUP

Roasted sweet corn simmered with ginger duck stock, crème fraîche and truffle oil garnish  
\$7

### CHEF'S CREATION

Made fresh daily with locally grown ingredients, as available  
\$6.50

### SOUP TRIO

A tasting of Caramelized Onion Soup, Sweet Corn and Duck Soup, and Chef's Creation  
\$7

### ASPIRA SALAD

Organic watercress salad with orange supremes, toasted almonds, and pomegranate vinaigrette  
\$6

### FINGERLING POTATO SALAD

Roasted fingerling potatoes with pan-seared pork belly, sweet peas, organic watercress and white truffle vinaigrette  
\$6

### GRILLED ASPARAGUS SALAD

Grilled garlic and lemon-marinated asparagus, arugula with garlic vinaigrette, Bellavitano cheese  
\$6

### GOLDEN BEET SALAD

Slow roasted golden beets, Pink Lady apples, cucumbers, and butter lettuce tossed with Wisconsin honey vinaigrette  
\$6

### CAESAR SALAD

Hearts of romaine, white anchovies, Osthoff Caesar dressing, focaccia croutons and shaved SarVecchio cheese  
\$6

*Continued on back...*

 Aspira Spa signature dishes



## Entrées

### PACIFIC HALIBUT AND LITTLE NECK CLAMS

Braised in rich ginger citrus lobster stock, tomato chive faro risotto, sautéed baby spinach  
\$21



### GRILLED WILD SALMON

Grilled wild caught salmon with sweet onion relish and lemon beurre blanc, organic brown basmati rice and mushrooms  
\$23

### GRILLED AUSTRALIAN LAMB LOIN

Marinated in garlic and thyme, with sweet corn flan and caramelized Pink Lady apple lamb glacé  
\$24

### FREE RANGE BERKSHIRE PORK

Locally raised grass-fed Berkshire pork • Chef's Daily Creation  
\$18



### ROASTED FREE RANGE CHICKEN

Roasted half chicken breast with creamy polenta, garlic sautéed broccolini, lemon rosemary pan jus  
\$20

### PEPPERCORN CRUSTED FILET MIGNON

Black Angus beef tenderloin, potato and fennel gratin, and cognac cream sauce  
\$29

### GRILLED BISON RIBEYE

Marinated in olive oil and tomato with Yukon Gold potato puree, grilled asparagus and béarnaise sauce  
\$28

### LINGUINI AND CLAMS

Homemade linguini tossed with Little Neck clams steamed in roasted tomato broth, Calabrese sausage and baby spinach  
\$18

### SWEET PEA RICOTTA GNOCCHI

Sautéed mushrooms, homemade gnocchi, sweet peas and crispy prosciutto bits  
\$17

### CHEF'S RAVIOLI

A daily creation using fresh locally grown ingredients, as available  
\$18

### STRAUSS VEAL AND PAPPARDELLA PASTA

Red wine braised veal cheek ragout, homemade porcini mushroom pasta, with fresh herbs and SarVecchio cheese  
\$20