



## DINNER MENU

### First Course

#### PAN SEARED QUAIL

Roasted sweet corn coulis and warm gold potato salad with house-smoked bacon and basil oil

\$9

#### BLACK ANGUS BEEF CARPACCIO

Fresh horseradish-spiked crème fraîche and pickled mushroom salad

\$9

#### TAMARIND GLAZED PORK BELLY

Tart apple and radish salad with cilantro emulsion

\$9

#### CORIANDER CRUSTED YELLOW FIN TUNA

Golden summer tomato, guajillo chili vinaigrette and organic carrot slaw

\$10

#### GRILLED PRAWN COCKTAIL

Marinated in garlic and herbs, then grilled with tomato marmalade and fresh lemon

\$11

#### LOLA'S SIGNATURE CARAMELIZED SCALLOPS

Citrus supremes and champagne orange sauce

\$12

#### WISCONSIN ARTISAN CHEESE AND MEAT PLATTER

Lola's savory duck terrine with toasted pistachios and dried Door County cherries, pork rillettes, Sartori's BellaVitano, Saxon Creamery's Pastures and Hook's Paradise blue cheese, toasted nuts, dried fruit and lavash

\$16

### Second Course

#### CURRIED SWEET CORN SOUP

Roasted corn simmered with Maharajah curry and cream

\$6.5

#### CARAMELIZED FIVE ONION SOUP

Homemade herbed croutons and melted Gruyère cheese

\$7

#### CHEF'S CREATION

Made fresh daily

\$6.5

#### SOUP TRIO

A tasting of Caramelized Onion Soup, Curried Sweet Corn Soup and Chef's Creation

\$7.5

#### ROASTED GOLDEN BEET SALAD

Pistachio-crusteds Wisconsin chèvre and slow-roasted beets, tender greens and aged dark balsamic vinaigrette

\$7

#### CAESAR SALAD

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

\$7

#### PASTRAMI SPICED DUCK SALAD

Maple Leaf smoked duck breast pastrami with arugula salad, pickled cherries and aged red wine vinaigrette

\$7

#### ASPIRA SALAD

Tangerine tea-poached pear with organic greens, toasted almonds and pomegranate vinaigrette

\$7

#### HOUSE-CURED SALMON LOX SALAD

Sea salt-cured with fragrant herbs, ginger and citrus, tender greens, pickled onions, grapefruit supremes and pink peppercorn dressing

\$7.5

 Aspira Spa signature dish



## DINNER MENU

### Entrées

#### CRISPY RICOTTA GNOCCHI

Homemade ricotta gnocchi with roasted garlic and chives pan seared in brown butter, pancetta, spring peas and wild mushrooms, finished with truffle oil and SarVecchio cheese

\$18

#### ASPARAGUS RAVIOLI

Homemade ravioli filled with fresh asparagus, ricotta cheese, lemon and basil. Tossed with sautéed asparagus and Chardonnay butter sauce

\$18

#### HOMEMADE LINGUINI PASTA

Poblano pepper and garlic-chicken sausage tossed with sautéed summer tomatoes, wilted tender greens and cilantro

\$18

#### CHEF'S PASTA

A daily creation using fresh local ingredients as available

\$18

#### FREE-RANGE BERKSHIRE PORK

Golden Bear Farms grass-fed Berkshire pork, Chef's Daily Creation

\$20

#### PAN SEARED RED LANE SNAPPER

Sautéed golden potatoes with Spanish-style chorizo, sweet bell pepper and saffron coulis

\$21

#### ROASTED FREE-RANGE CHICKEN

Roasted and glazed with fresh orange and aged balsamic, with creamy SarVecchio polenta, broccolini and natural pan jus

\$21

#### GRILLED WILD-CAUGHT ALASKAN SOCKEYE SALMON

Potato puree, braised leek with a touch of orange and lobster sauce

\$23

#### GRILLED LAMB LOIN

Summer vegetable succotash and beurre rouge

\$24

#### GRILLED ANGUS STRIP LOIN

Herb roasted fingerling potatoes and shallots served with Bordelaise sauce

\$28

#### PEPPERCORN CRUSTED FILET MIGNON

Black Angus beef tenderloin, potato and fennel gratin with cognac cream sauce

\$30

*Continued on other side...*