

THE POLLARD HOTEL PRESENTS:

VINTAGE ONE

BISTRO

BILL OF FARE

(GF)-gluten free (V)-vegetarian

HORS D'OEUVRES

antipasto platter/12

locally made "4th avenue meat market" wild game sausage / house made pickles / chef's choice artisanal cheese/wild mushroom spread/crostini

calamari frito/9 (GF)

cornmeal fried calamari/lemon zest/fresh marjoram/sea salt/spanish romesco sauce

chilled seafood platter/26 (GF)

(no substitutions)

chilled steamed mussels/chilled grilled shell-on shrimp/ceviche of the day/steamed soft shell crab/smoked trout/fresh oysters/cocktail sauce

goat cheese tamales/9 (GF) (V)

hand made masa tamales/amaltheia goat cheese/caramelized onion/salsa verde

POTAGES

house made soups

ever changing selection of seasonal house made soups

cup_4 bowl_7

cassoulet of seafood/12 (GF)

classic stew of southern france: white beans/mixed seafood/preserved lemons / fresh herbs / toasted baguette

(entrée size only)

SALADES

bibb wedge salad (GF)

bibb lettuce/cottage bacon/buttermilk blue cheese/shaved onion/marinated tomato/ deviled egg/poppy seed dressing

entrée_12

beet & chevre (GF)

spinach/roasted beets/amaltheia goat cheese/roasted walnuts/balsamic vinaigrette

side_5 entrée_10

caesar (GF)

romaine/parmesan crisp/cornbread croutons/white anchovy/caesar dressing/mixed peppercorn

side_5 entrée_10

add smoked salmon_5 add grilled chicken breast_5

mixed lettuces (GF)

seasonal lettuces/mixed vegetables/cornbread croutons/champagne vinaigrette

starter_4 entrée_8

PASTA

(substitute gluten free spaghetti for \$2.00)

cacio e pepe (v)

classic roman dish: spaghetti pasta/pecorino romano/fresh black pepper

starter_6 entrée_12

pesto alla genovese (v)

pesto alla Genovese/green bean/potato/pine nuts/pecorino romano/hand cut fettuccine

starter_7 entrée_14

add grilled chicken breast_5

pasta of the day

our daily offering of ever changing eclectic pasta recipes

ask your server for the pricing...

ENTREES

petit filet oscar/33

scotch cured bacon wrapped beef tenderloin filets/crab cake/asparagus/house béarnaise sauce/roasted garlic mash

steak frites/30 (GF)

16 oz grilled ribeye/port & peppercorn compound butter/broccolini/pomme frites/herb & garlic aioli

american pot roast/22 (GF)

slow roasted local beef/roasted potatoes & vegetables/whipped horseradish crème/fresh fine herbs

prime rib of beef/26 (GF)

friday & saturday only while supplies last

12 oz hand carved slow roasted prime rib/roasted garlic mash/grilled asparagus/mushroom au jus

german pork platter/25 (GF)

grilled pork chop/braised pork belly/pork sausage/braised cabbage, apple & bacon/rosemary potato

moroccan lamb tagine/25 (GF)

braised lamb/moroccan spices/chick peas/root vegetable/dried apricots/toasted almonds/basmati rice

chicken pot pie/22

slow roasted dark meat chicken/assorted root vegetables/wild mushrooms/puff pastry

walleye wellington/24

baked walleye & wild mushroom stuffed pastry/basil pesto/lemon oil/asparagus/radish sprouts

seafood paella/26 (GF)

saffron rice/assorted seafood/roasted tomatoes/spanish chorizo/fresh tarragon

wild mushroom risotto/19 (GF) (v)

arborio risotto/wild mushrooms/goat cheese/asparagus/buttermilk blue cheese/fresh thyme

add elk sausage_7 add grilled chicken breast_6

quinoa stuffed squash/18 (GF) (v)

acorn & butternut squash/toasted quinoa/toasted walnuts/amaltheia goat cheese/fresh herbs/roasted red pepper puree