

American

Bay Shrimp and Lump Crab Cake

Fried Shrimp and Crab Cake, Fresh Green Salad with Louie Dressing...11

Boursin Mushrooms

Roasted Mushrooms, Crowns of Boursin Cheese and Beef Wine Sauce...9

Havarti Shrimp

Garlic Herb Butter, Succulent Shrimp and Baked Havarti Cheese...10

Truffled Chicken Macaroni and Cheese

Braised Chicken, Elbow Pasta, Asiago and Maytag Blue Cheese
Finished with White Truffle Oil...8

Seared Atlantic Salmon

Atlantic Salmon with a Golden Crust, Fennel Puree, Roasted Cipollini Onions
and a Splash of Lemon Oil...10

Vegetable Sauté

Grilled Asparagus, Roasted Red Peppers, Grilled Green and Yellow Squash, Red Onions,
Aged Balsamic Vinegar and Crumbled Goat Cheese...7

Artichoke "Popsicle"

Fried Baby Artichoke Hearts Stuffed with Northern Prairie Chèvre
Served with Curry Aioli...8

Frisée and Walnut Salad

Honey Crisp Apples, Toasted Candied Walnuts, Cranberries and Maytag Bleu Crumbles
with Walnut Vinaigrette...7

Artisan Breads and Butters

Roasted Garlic Cloves, Compound Butter, Seasoned Olive Oil, Roasted Red Pepper Coulis...5

Latin

Carnitas

Seasoned and Slow Roasted Pork Shoulder, Warm White Corn Tortillas, Onions and Cilantro with
Avocado and Goat Cheese Crumbles...8

Crispy Fried Avocado

Jalapeno Sour Cream, Pico de Gallo and Cilantro Mayo with a shot of Tequila...7

Chicken Tortilla Soup

Braised Chicken, Cilantro, Avocado and Tortilla Hay
Served in Chicken Tequila/Lime Broth...6

Individual Nachos

Fresh Tortilla Chips Topped with Beef, Avocado, Sour Cream, Black Beans,
Pico de Gallo and Melted Cheese...7

Crab and Shrimp Salad

Lettuce Cups with Shrimp, Crab, Avocado and Julienne Prosciutto; our Louie Dressing...10

Sliced Iowa Best Beef

Grilled Garlic-Chili Marinated Steak with Roasted Poblano Cream...9

Shrimp Enchiladas

Bay Shrimp and Jalapeño Sour Cream, Wrapped in Corn Tortillas, Baked in Fresh Enchilada
Sauce, Topped with Habanero Jack Cheese...10

Spanish

Potatoes Bravos

Roasted Yukon Potatoes with Garlic with Lemon – Caper Aioli...5

Stuffed Medjool Dates and Prosciutto

Sweet Dates Stuffed with Manchego Wrapped in Prosciutto
Served on Roasted Paquillo Pepper Sauce...7

Bandilleros

Grilled Beef Filet with Mushrooms, Red Peppers and Onions...7

Fried Iowa Northern Prairie Chèvre

Fried Goat Cheese with Sweet Red Onion Relish and Honey...7

Iowa T-Bone Lamb Chop

Grilled Lamb Chops, Caramelized Pearl Onions, Toasted Almonds with Romesco Sauce...14

Tapioca Crusted Tilapia with Harissa Sauce

Pan Fried Mild White Fish with Moroccan Spiced Chile Sauce...8

Grilled Pork Tenderloin

Sherry Marinated Pork with Warm Apple Compote...9

Guinness Marinated Skirt Steak

Grilled-Sliced Steak with Roasted Peppers and Espresso-Chipotle Sauce...9

European

Sea Scallop Salad

Seared Sea Scallops on a Wilted Salad of Frisee and Watercress Tossed in a Warm Bacon
and Aged Balsamic Vinegar...11

Knife and Fork Caesar Salad

Romaine Hearts, Red Onion, White Anchovies, Caesar Dressing,
Garlic Croutons and Shaved Parmesan...7

Braised Johnsonville™ Bratwurst

Slow Braised Brat with Onion Sauerkraut Served with Dijon and Whole Grain Mustard...7

Pommes Frites

Thin Sliced Potatoes Fried Crisp and Finished with White Truffle Oil and Asiago Cheese...7

Calamari

Fried Calamari Tossed in Garlic-Chili Vinaigrette, with Spicy Remoulade...8

Italian Sausage in Arrabbiatta Sauce

Graziano's Italian Sausage, Rustic-Spicy Tomato Sauce,
Grilled Ciabatta Bread...7

Moroccan Spiced Chicken

Chicken Tenders with Israel Cous Cous...8

Danish Pork Burgers

Eden Farms Berkshire Pork on Sourdough Toasts, Jicama Coleslaw and Whole Grain Mustard...9

Maple Leaf Farms Duck Breast

Pan Roasted Duck Breast with Cherry Risotto and Balsamic Reduction...9

Cheese and Spinach Ravioli

House-Made Ravioli Stuffed with Spinach, Mozzarella and Ricotta Cheese
with a Light, Tomato Cream Sauce...7

Asian

Spicy Beef Spring Rolls

Beef Spring Rolls with Asian Vegetables
Served with Pomegranate and Vodka – Pineapple Sauce...7

Tempura Shrimp

Crispy Fried Shrimp, Mango Hot and Sour and Grilled Scallions...9

Tuna Tataki

Seared Rare- Sesame and Chili Crusted Ahi Tuna, Ginger Sushi Rice
and Spicy Black Bean Vinaigrette...9

Edamame

Chilled Soy Beans, Soy Sauce and Smoked Sea Salt...4

BBQ Beef Short Ribs

Tender Ribs in Pomegranate BBQ, Ginger Sweet Potato Puree and Jicama Coleslaw...8

Thai Vegetable Noodles and Shrimp

Grilled Sesame Shrimp Served over Asian Noodles with Red Peppers, Carrots,
Scallions and Peanut Sauce...8

Dish Rockin' Roll

Salmon and Tuna Roll, Tempura Fried with Spicy Mayonnaise, Masago
and Scallions Garnished with Red Tobbiko...8

Cracker Crust Pizza

Margherita Pizza

Marinara, Fresh Mozzarella, Roasted Garlic and Fresh Basil Chiffonade...7

Carnitas Verde

Roasted Pork, Pico de Gallo, Verde Sauce, Jalapeño Pepper Jack Cheese and Fresh Cilantro...9

Fontina Cheese and Wild Mushroom Pizza

Seared Forrest Mushrooms, Caramelized Onions and Fontina Cheese...8

Grazianos and LaQuercia Pizza

Italian Sausage, Prosciutto, Fontina Cheese, Marinara and Fresh Basil...9

Chipotle Chicken Pizza

Roasted Chicken, Chipotle Sauce, Fontina Cheese with Caramelized Onions,
Scallions and Cilantro...8

Our Only BIG Dish

Trostel's Prime Rib, all styles...19

Slow Roasted au Jus

Classic – Secret Seasoning

Greek – Grilled with Garlic and Herb Seasoning

Springs Tavern – Grilled and Topped with Maytag Bleu Butter

Cajun – Cajun Seasoned and Grilled

Blackened – Cast Iron Skillet, Spicy Cajun Crust

Cheese Flights

Cow's Milk Soft Cheeses...12

Pierre Robert – France
Fromage D' Affinois - France
St. André – France

Goat's Milk Semi – Soft Cheeses...13

Purple Basil Northern Prairie Chèvre – Iowa
Drunken Goat – Spain
Humboldt Fog – California

White Cheddar Cheeses...12

Sage Infused - Vermont
Mild White – Iowa Maytag
Tipperary Extra Sharp - Ireland

Chef's Selections...13

White Cheddar Sage – Cow's Milk (Vermont)
Purple Basil Northern Prairie Chèvre – Goat's Milk (Iowa)
Maytag Blue – Cow's Milk (Iowa)

House-made Desserts...6

Tahitian Vanilla Bean Crème Brûlé
Espresso-Kaluha, Flourless Chocolate Cake
Fabulous Italian Tiramisu
Seasonal Individual Cheesecake

Dessert Sampler...11

Try a Sampling of All Four Desserts
Great with Espresso, Port or Dessert Wines