

THE BLIND HORSE

RESTAURANT & WINERY

SMALL PLATES

CRISPY BEEF BACON ☉	10
parsnip, Kallas Honey, red garlic, black kale	
SWORDFISH TACO	6
rutabaga slaw, coriander salsa verde, chive goat crema	
HOISIN BRAISED PORK	8
steamed bun, radish, pickled onion, peanuts, cilantro	
CAULIFLOWER TEMPURA ♻️	6
saffron aioli, cauliflower kimchi	
BURRATA ♻️	8
farro, sherry vinegar, scarlett frills, candied tomato relish	
BEET MEDLEY ☉	7
roasted, pickled, shaved beets, LaClare Farms Chevre, blood orange, pistachios	

APPETIZERS

SWEET POTATO CAVATELLI ♻️	11
brown butter, sage, brussel sprouts	
BLIND HORSE MUSSELS	14
caramelized onions, bacon, smoked blue cheese, BH Sauvignon Blanc sauce	
PAN SEARED SCALLOPS ☉ <i>SIGNATURE DISH</i>	20
<i>pancetta, cream corn, bourbon maple</i>	

SOUPS & SALADS

SMOKED PHEASANT WHITE CHILI	8
cannellini bean, cumin seed	
ROASTED BUTTERNUT SQUASH BISQUE ♻️	8
pepita, crème fraîche	
BLIND HORSE SALAD ♻️	9
Lake Orchard greens, parsnip, carrots, SarVecchio parmesan, vanilla peppercorn dressing, walnuts	
APPLE BACON SALAD	10
frisée, Hook's Blue Cheese, apple vinaigrette, apple chip, pecans	

CHEESE AND CHARCUTERIE

chef's choice of local artisan cheeses, dried meats, imported olives, salted nuts & truffle honey

BOARD FOR SHARING	17
TASTING FOR ONE	8

BRUSCHETTA BOARD

CHOOSE ANY THREE 12

- 1 classic Italian marinated tomato, garlic, basil
- 2 balsamic onions, cresenza, figs, arugula, hazelnuts
- 3 blue cheese, crab, bacon, garlic aioli, greens, tomatoes
- 4 roasted oyster mushroom, marsala, mascarpone, truffle oil
- 5 pork rillette, huckleberry, mustard, mizuna
- 6 burrata, prosciutto, arugula
- 7 peppercorn boursin, olive tapanade, artichoke
- 8 maple pear chutney, gorgonzola, walnuts

ENTREES

BLIND HORSE BURGER	15	ROASTED CHICKEN ☉	25
Lake Orchard greens, Hook's 5yr Cheddar, tomato bacon relish, garlic aioli, house made brioche, fries. <i>no substitutions, only subtractions</i>		organic roasted dark meat, sautéed breast, salt puffed millet, lemon preserve, creamed black kale, sorrel	
♣️ <i>Blind Horse Zinfandel</i>		♣️ <i>Blind Horse Sauvignon Blanc</i>	
NAPA RAGU	18	PORK OSSO BUCO	29
house made papardelle, tenderloin, Italian sausage, San Marzano tomatoes, Grande Mozzarella		maple pear chutney, walnut, gorgonzola risotto, pork jus	
♣️ <i>Blind Horse Tuscan Blend</i>		♣️ <i>Blind Horse Dam Sire</i>	
LOBSTER RAVIOLI	24	FILET MIGNON ☉ <i>SIGNATURE DISH</i>	30
sundried tomatoes, sherry cream, caramelized onions, thyme		<i>caramelized brussel sprouts, vanilla sweet potato, LaClare Farms Chevre mousse, chive chimichurri, veal demi, sweet potato haystack</i>	
♣️ <i>Blind Horse Tuscan Blend</i>		♣️ <i>Blind Horse Cabernet Sauvignon</i>	
SALMON TOWER ☉	22	RIBEYE ☉	34
sweet and spicy dusted salmon, seasonal greens and vegetables		truffle SarVecchio fries, Blind Horse Cabernet bordelaise	
♣️ <i>Blind Horse Pinot Noir</i>		♣️ <i>Blind Horse Vintner's Blend</i>	
CANADIAN WALLEYE ☉	26	♣️ <i>winemaker's suggested pairing</i>	
adobo dusted cashews, chipotle purple potatoes, andouille, braised swiss chard, pickled jalapeno remoulade			
♣️ <i>Blind Horse Pinot Gris</i>			



Wine Club members enjoy 10-20% off Blind Horse Wine

☉ : GLUTEN FREE
♻️ : VEGETARIAN

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