

THE BLIND HORSE

RESTAURANT & WINERY

STARTERS

BLIND HORSE SALAD Ⓞ ✓ 11

Lake Orchard greens, cucumber, radish, tomato, red onion, toasted almonds, SarVecchio parmesan, white balsamic vinaigrette

ARTICHOKE SALAD ✓ 12

Lake Orchard greens, kalamata olives, pepperoncini, Hidden Spring's Feta, Vidalia onion vinaigrette

BEET MEDLEY Ⓞ ✓ 10

roasted, pickled, shaved beets, apples, pistachio honey vinaigrette, LaClare Farm's Chevre, frisée

FRIED CHICKEN BUNS (2) 10

steamed bao buns, sweet chili glaze, gochujang aioli, cucumber, sesame, cilantro

LUMP CRAB AND AVOCADO 14

lime aioli, celery, onion, micro greens, radish, chili oil, tajin corn tortilla chips

CHEESE BOARD Ⓞ ✓ 10/19

choose 3 pc or 6 pc - daily Wisconsin artisan cheese options, seasonal condiments

FARM 45 LAMB DUMPLINGS (4) SIGNATURE DISH 17

kabayaki sauce, gochujang aioli, sweet chili glaze

GOAT CHEESE CURDS ✓ 13

LaClare Farms goat curd, panko crumb, port strawberry compote, pickled green strawberries, fresh cracked peppercorns, pepita granola

CARAMELIZED ASPARAGUS Ⓞ 14

warm mustard green salad, asparagus, fried organic egg, bacon, apple cider dijon vinaigrette, smoked egg yolk, bloomed mustard seeds, Hook's 4 year white cheddar, maple reduction

DONER KEBABS (2) 15

naan bread, shaved steak, tahini, sweet chili, pickled carrot, onion, shredded cabbage, cucumber yogurt

SEASONAL SOUP 10

BLIND HORSE SMASHED BURGER

15

Two quarter pound patties, Blind Horse sauce, American cheese, Lake Orchard lettuce, tomato, onion, house pickles, sesame bun, fries

truffle fries - add \$2
Impossible (plant based) substitution - add \$5

 Blind Horse Malbec

BRUSCHETTA BOARD

CHOOSE ANY THREE 14


SIGNATURE DISH

- 1 classic balsamic marinated tomato, garlic, basil
- 2 roasted oyster mushroom, marsala, mascarpone, truffle oil
- 3 balsamic onions, crescenza, figs, arugula, hazelnuts
- 4 burrata, prosciutto, arugula
- 5 white cheddar, horseradish aioli, apple, pancetta, honey
- 6 roasted tenderloin, harissa aioli, salsa verde, onion + \$1

ENTREES


LOBSTER RAVIOLI 27

sundried tomatoes, sherry cream, caramelized onions, thyme

 Blind Horse Tuscan Reserve


SESAME CRUSTED SALMON 25

udon noodles, Thai coconut peanut sauce, shredded cabbage, fresh cucumber, pickled carrots, green onions

 Blind Horse Pinot Noir


CANADIAN WALLEYE Ⓞ 27

adobo cashews, chipotle new potatoes, andouille, garlic sautéed greens, pickled jalapeno remoulade

 Blind Horse Sauvignon Blanc


PANCETTA WRAPPED SCALLOPS Ⓞ 34

SIGNATURE DISH sweet peppadew purée, potatoes, sage cream corn, bourbon maple

 Blind Horse Chardonnay


NAPA RAGU 20

rigatoni pasta, tenderloin, Italian sausage, San Marzano tomatoes, Belgioioso mozzarella

 Blind Horse Tuscan Blend


SHRIMP AND GRITS Ⓞ 27

chipotle barbecue shrimp, two cheese grits, bacon tomato relish, arugula, extra virgin olive oil

 Blind Horse Pinot Grigio


12oz BONE IN DUROC PORK CHOP Ⓞ 36

seared pork chop, Moody Blue cheese, bacon risotto, macrona almond crumble, pickled onion, sherry date reduction

 Blind Horse Dam Sire

FILET MIGNON SIGNATURE DISH Ⓞ 42

porcini puree, new potatoes, grilled ramps and asparagus, Sauce Robert, crispy potato

 Blind Horse Cabernet Sauvignon

 WINEMAKER'S SUGGESTED PAIRING

WINE CLUB MEMBERS

ENJOY
10-20% OFF
THE BLIND
HORSE WINE



Ⓞ: GLUTEN FREE
✓: VEGETARIAN

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