

THE BLIND HORSE

RESTAURANT & WINERY

STARTERS

BLIND HORSE SALAD © ① 10
Lake Orchard greens, cherry tomatoes, pepperoncini pepper, red onion, SarVecchio parmesan, house garlic and herb dressing

BEET MEDLEY © ① 12
roasted, pickled, shaved beets, apples, pistachio honey vinaigrette, LaClare Farm's Chevre, frisée

FARM 45 LAMB DUMPLINGS (4) SIGNATURE DISH 18
kabayaki sauce, gochujang aioli, sweet chili glaze

SEASONAL SOUP market

CHARCUTERIE BOARD 34
chef-selected artisanal aged meats and cheeses, dried fruits, nuts, cornichons, stoneground mustard, Kallas honey, fresh baguette

FRIED CHICKEN BUNS (2) 12
steamed bao buns, sweet chili glaze, gochujang aioli, cucumber, sesame, cilantro

GOAT CHEESE CURDS ① 14
LaClare Farms goat curd, panko crumb, Door County cherry compote, arugula, walnut granola, balsamic lemon vinaigrette

BLIND HORSE SMASHED BURGER

18

1/3 pound patty, Blind Horse sauce, American cheese, Lake Orchard lettuce, tomato, onion, house pickles, sesame bun, fries

truffle fries - add \$3



Blind Horse Malbec

BRUSCHETTA BOARD

SIGNATURE DISH

ROTATING WEEKLY

Ask your server for this week's
Bruschetta Board Special

ENTREES

LOBSTER RAVIOLI 34
sundried tomatoes, sherry cream, caramelized onions, thyme
🍷 Blind Horse Tuscan Blend Reserve

CANADIAN WALLEYE © 28
adobo cashews, chipotle new potatoes, andouille, garlic sautéed greens, pickled jalapeño remoulade
🍷 Blind Horse Chardonnay

PANCETTA WRAPPED SCALLOPS © 43
SIGNATURE DISH
sweet peppadew purée, potatoes, sage cream corn, bourbon maple
🍷 Blind Horse Chardonnay Reserve

SALMON TOWER 32
kabayaki glaze, mixed greens, mango, avocado, cashew, celery root, carrot, cucumber, puffed rice sticks, Nuoc Cham dressing
🍷 Blind Horse Pinot Noir

NAPA RAGU 32
rigatoni pasta, tenderloin, Italian sausage, San Marzano tomatoes, Belgioioso mozzarella
🍷 Blind Horse Tuscan Blend Reserve

SNAPPER "ADELITA" 36
pan seared fresh red snapper filet, artichoke, sun dried tomato, hearts of palm, served with yellow rice
🍷 Blind Horse Sauvignon Blanc

TENDER SHORT RIB RISOTTO 36
juicy slow braised short rib, served on a creamy risotto, roasted butternut squash, fresh mushroom medley, crispy pepitas, savory herbs with a rich beef jus
🍷 Blind Horse Cabernet Sauvignon

FILET MIGNON SIGNATURE DISH © 48
marinated in garlic herbs, parsnip puree, cardamom honey, roasted shallot potatoes, asparagus, bone marrow compound butter
🍷 Blind Horse Cabernet Sauvignon Reserve



WINEMAKER'S SUGGESTED PAIRING

WINE CLUB MEMBERS

ENJOY
10-20% OFF
THE BLIND
HORSE WINE

