

# THE BLIND HORSE

RESTAURANT & WINERY

## SMALL PLATES

<b>DEVILED EGGS</b> (V)	5
miso yolks, puffed rice, chili glaze, togarashi	
<b>TUNA POKE SALAD</b>	14
fresh marinated yellowfin ahi tuna, shoyu, mirin vinaigrette, toasted sesame, cucumber, grape, sambal aioli, wasabi peanuts, shiso, yuzu, tapioca crackers	
<b>GOAT CHEESE CURDS</b> (V)	9
LaClare Farms goat curd, panko crumb, blueberry compote, lemon vinaigrette, arugula, sweet and salty walnut crumble, mint, EVOO, balsamic reduction	
<b>FRIED CHICKEN BUNS</b>	7
steamed bao buns, soy marinated chicken breast cutlet, chili glaze, gochujang aioli, cucumber, cilantro	
<b>BEET MEDLEY</b> (G) (V)	10
roasted, pickled, shaved beets, grapes, pistachio vinaigrette, LaClare Farm's Chevre, toasted pistachio	
<b>GARAM MASALA DUSTED CALAMARI</b> (G)	10
citrus curry remoulade, caramelized and pickled onion, lemon balm	

## APPETIZERS

<b>CHEESE AND CHARCUTERIE</b>	22
chef's choice of local artisan cheeses, dried meats, imported olives, salted nuts & honey <i>Tasting for one - 11</i>	
<b>BAKED BURRATA</b> (V)	16
San Marzano, confit tomatoes, roasted garlic, petite basil, fennel, oregano, Fresno chili oil, grilled bread	
<b>GRAND RICOTTA GNOCCHI</b>	15
parmesan vegetable broth, tomato, seasonal mushroom & squash, pine nuts lemon oil	
<b>FARM 45 LAMB DUMPLINGS</b>	12
kabayaki sauce, sambal aioli, sweet chili glaze	

## SOUPS & SALADS

<b>SMOKED PHEASANT WHITE CHILI</b>	10
cannellini bean, cumin seed	
<b>SEASONAL VEGETABLE BISQUE</b> (G) (V)	8
<b>BLIND HORSE SALAD</b> (G) (V)	9
Lake Orchard greens, SarVecchio parmesan, radish, carrot, vanilla peppercorn dressing, toasted walnuts	
<b>BILSTERED STRAWBERRY SALAD</b> (V)	10
Lake Orchard greens, Hook's Spanchego, pickled cherry peppers, toasted macadamia nuts, smoked poblano honey vinaigrette	

## BLIND HORSE GOURMET BURGER

15

Hooks Colby Grand Champion cheese, caramelized onions, sweet and spicy pickles, bacon, Lake Orchard greens, special sauce, house made brioche bun, fries

  
Blind Horse Malbec

## BRUSCHETTA BOARD

CHOOSE ANY THREE 14

- 1 classic balsamic marinated tomato, garlic, basil
- 2 roasted oyster mushroom, marsala, mascarpone, truffle oil
- 3 blue cheese, crab, bacon, garlic aioli, greens, tomatoes
- 4 balsamic onions, cresenza, figs, arugula, hazelnuts
- 5 burrata, prosciutto, arugula
- 6 maple pear chutney, gorgonzola, walnuts
- 7 white cheddar, horseradish aioli, apple, pancetta, honey
- 8 roasted tenderloin, harissa aioli, chimichurri, onion +\$1

## ENTREES

<b>LOBSTER RAVIOLI</b>	27	<b>NAPA RAGU</b>	19
sundried tomatoes, sherry cream, caramelized onions, thyme		rigatoni pasta, choice tenderloin, Italian sausage, San Marzano tomatoes, Belgioioso mozzarella	
 Blind Horse Tuscan Reserve		 Blind Horse Tuscan Blend	
<b>CHILI GLAZED SALMON TOWER</b>	25	<b>CHARRED BELL &amp; EVANS HALF CHICKEN</b>	28
edamame hummus, seasonal vegetables, Lake Orchard greens, mirin vinaigrette		honey rub, braised greens, brown sugar pork lacquer, BBQ rub, potato, cornbread crumble, creamed morels	
 Blind Horse Pinot Noir		 Blind Horse Zinfandel	
<b>CANADIAN WALLEYE</b> (G)	27	<b>FILET MIGNON</b> (G) <i>SIGNATURE DISH</i>	33
adobo cashews, chipotle new potatoes, andouille, garlic sautéed greens, pickled jalapeno remoulade		grilled asparagus, smoked corn polenta, Moody Blue Cheese, veal demi-glace	
 Blind Horse Pinot Grigio		 Blind Horse Cabernet Sauvignon	
<b>PANCETTA WRAPPED SCALLOPS</b> (G)	30	<b>16 oz CHARCOAL CRUSTED RIBEYE</b> (G)	44
roasted red pepper coulis, smoked potato, sage cream corn, bourbon maple		smashed new potatoes, ramps, sundried tomato, citrus butter, asparagus, balsamic onion demi-glace	
 Blind Horse Sauvignon Blanc		 Blind Horse Vintner's Blend	

 WINEMAKER'S SUGGESTED PAIRING



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