

Heartland Harvest

April 6th, 2022

Appetizer

Ogallala Duck Ham

Marinated, cured, smoked, and grilled duck breast served with sautéed pears and onions with a balsamic vinegar and port wine sauce.

Soup

(choose one)

Oxtail Soup and Barley

A hearty rich soup with oxtail, vegetables, and barley.

Nebraska Borscht

Featuring beets, winter vegetables, and sour cream accent.

Salad

Amish Potato Salad

Served warm with our own cured, hot bacon dressing.

Entrées

(choose one)

Beer Battered Walleye

Served with assorted fried potatoes, slaw, herbed remoulade.

Lamb Sampler

Rich braised lamb stew with white beans, tomatoes, and potatoes; garnished with sliced lamb loin and leg.

Poached Chicken with Ratatouille Ragout

Poached chicken breast with sautéed diced vegetables, orzo, and a tomato sauce.

Spice Rubbed Pork

Sautéed with mushrooms and an apple influenced glaze; served with wild rice and vegetable du jour.

Dessert

Du Jour

\$35.⁹⁵/meal

(plus tax and gratuity)