



-- Dinner Menu --

Starters

BT's Mussels 12

Green lip mussels in a light curried apple cider sauce

Mediterranean Tapas Plate 14

Saffron hummus, eggplant marmalade, roasted peppers, olive tapenade and roasted elephant garlic with focaccia

Tuna Tartare 13

Ahi tuna with capers, shallots, Italian parsley, cayenne infused sherry vinegar and a touch of sour cream

Lemon Prawns 13

Battered and fried prawns in a lemon glaze with lemon candy and Thai herbs

Radicchio and Manchego Quesadilla 10

Balsamic roasted radicchio with manchego cheese, served with homemade guacamole and pico de gallo

Yuzu Lemon Scallops 12

Seared scallops with tapenade served on celery root slaw, garnished with blood orange oil

Soups, Salads, Burgers

Soup of the Day Cup 4 Bowl 6

Caesar Salad Full 10 / Half 6

A romaine heart tossed with house-made dressing, parmesan crisp and crouton

Truffled Lentil Salad 14

Topped with grilled New York Steak and duo of gold and red beet vinaigrette

Add Chicken 3 Add Shrimp 5 Add Steak 5

Wayzata Eatery Burger 14

Kobe beef with smoked bacon, sautéed mushrooms and bleu cheese served with fries and béarnaise

Corn Soup with Jalapeno-Shrimp Popper 6

Rooftop Garden Caprese Salad 11

Our rooftop garden grown pear tomatoes with aged balsamic vinegar, olive oil and fresh mozzarella

Shaved Asparagus and Fennel Salad 13

Smoked bacon, bleu cheese, Asian pear and a poached quail egg served with a garlic chive vinaigrette

Moroccan Kefta Burger 14

Spicy lamb with spinach, goat cheese and harissa mayonnaise served with fries

International Feature

~ South Africa ~

Appetizers

Peri-Peri Chicken Liver 8

Spicy sautéed liver on a bed of mixed greens

Melons Muscadet 8

Watermelon and cantaloupe salad with Port wine vinegar and fresh ginger

Dessert - Klappertert 8

Coconut pie

Entrées

Sosaties 26

Grilled cured lamb with dried apricots

Chicken Chakalaka 24

With 'geelrys' yellow rice

Entrées

Twin Rib Lamb Chops 18

Fresh vegetable cassoulet and lamb jus

Salmon and Lemon-Pineapple Chutney 26

Napa cabbage-wrapped salmon with corn arepa, pineapple chutney and a polenta crisp

Filet Mignon aux Champignons 32

Purple yam and cauliflower purée with a morel and wild mushroom reduction

Chef Eric's Curry-Crusted Monkfish 28

Pomegranate sauce, couscous and candied root vegetables

Choice New York Steak Béarnaise 24

Potato fondue and grilled asparagus

Wild Mushroom Risotto 20

Roasted rooftop garden grown tomatoes and coarse homemade pesto

Cognac-Marinated Foie Gras Pappardelle 28

Seared Foie Gras, chanterelle mushrooms, smoked bacon and roasted grapes

Chicken Cordon Bleu 23

Lemon spinach, potato gnocchi and lemon-chicken jus

Please check with your server regarding allergies and dietary restrictions

Chef Eric Rudelius-Palmer

Fine Casual Dining



WINE -- by the glass

Whites

06	Martin Ray Chardonnay "Russian River" Santa Cruz, CA	12
07	Trebbiano, d'Abruzzo, Barone di Valforte, IT	9
07	Pinot Grigio, Caposaldo, Trentino, IT	7
07	Bertrand Viognier, FR	8
07	Sauvignon Blanc, Estancia, CA	8
07	Chateau St. Michelle Riesling, Columbia Valley, WA	6
07	Gruner Veltliner, Steininger, Kabinett, AU	9
07	A to Z Chardonnay, Willamette, OR	9

Reds

06	Montepulciano, d'Abruzzo, Barone di Valforte, IT	9
07	Pinot Noir, Walnut City Wineworks, OR	10
05	Merlot, Rodney Strong, Sonoma, CA	8
07	Cabernet Sauvignon, Angeline, Sonoma, CA	11
06	Recess Red-Meritage, L'Ecole #41, Columbia Valley, WA	10
06	Syrah, Cline Cellars, Sonoma, CA	7
07	Malbec, Trapiche, Mendoza, AR	7

Sparkling

Marques de Gelida Cava	10
Heidsieck Monopole Champagne, 187 ml	28

BEER & CIDER

Grain Belt Premium	3.95	Michelob Golden Light	4.95
Amstel Light	4.95	Michelob AmberBock	4.95
Harp Lager	4.95	Summit Pale Ale	4.95
Bass Ale	4.95	Ace Hard Ciders, Sonoma, CA	4.95
Birra Moretti	4.95	<i>fresh, crisp and only 5% alcohol</i>	
Stella Artois	4.95	Apple	4.95
Guinness	4.95	Pear	4.95
		Clausthaler Non-Alcoholic	4.95

H2O

Saratoga Springs Water	4.95
Sparkling Water	4.95

NON-ALCOHOLIC

Coca-Cola Classic	2.25	Regular or Decaf Coffee	2.25
Diet Coke	2.25	Cappuccino	3.75
Sprite	2.25	Espresso	2.75
Unsweetened Iced Tea	2.25	Café Latte	3.75
Lemonade	2.25	Assorted Hot Teas	2.25
Milk	2.25		