

TWF
THE WATERFRONT
RESTAURANT AND TAVERN

AWARD WINNING RESTAURANT • 2008 – 2011

APPETIZERS

- Searched Calamari • pan seared with bacon & herbs \$9
- Garlic and Parsley Escargot • sauce du vin & goat cheese
crostini \$10
- Fois Gras Bruschetta Trio • fig & caramelized onion / white
bean & truffle / melted onion & acorn squash \$14
- Ahi Tuna Tartar • sesame wonton, pine nut, pickled
cucumber* \$11
- Mussels & Clams Marinière • white wine cream sauce \$9
- Oysters • half dozen raw on the half shell* \$15
- Antipasti Board • chef's selection of cured meats, vegetables &
accompaniments \$15
- Artisan Cheese Board • chef's selection of four \$13
- French Onion Soup • melted gruyere \$5
- Chef's Soup of the Day \$5

SIDES

- Mac & Five Cheeses • \$7
- U-10 Day-Boat Scallops • \$12
- Colossal Shrimp • MP
- Alaskan King Crab, one-pound • MP

ENTREES

.....
Include a house spring salad

Substitute *Bibb wedge salad* • *pear & gorgonzola salad* • *classic Caesar salad* • *organic beet salad* • *soup* for additional charge

PRIME BEEF • all beef served is USDA Prime • broiled at over 1000°F to caramelize and lock in the full
flavor • only the top 2% of cattle raised in the U.S. qualifies as USDA Prime

10 OUNCE CENTER CUT PRIME SIRLOIN • aged 32 days* \$24

8 OUNCE PRIME TENDERLOIN FILET • aged 30 days* \$34

TWF SIGNATURE • 10 OUNCE BONE-IN PRIME TENDERLOIN FILET • aged 30 days* \$45

16 OUNCE PRIME RIBEYE • aged 36 days* \$30

LAND & SEA • add 2 colossal shrimp MP • add 2 day-boat scallops \$9 • add Alaskan king crab MP

All served with twice-baked stuffed potato and chef's seasonal vegetable selection

Your option of: au poivre • caramelized onions • sautéed mushrooms • gorgonzola crust • all \$3

SEAFOOD

ALASKAN KING CRAB • twice-baked stuffed potato & a petite salad • one or two pounds MP

WILD CAUGHT SALMON • barley, asparagus coins, wild mushrooms, goat cheese, pickled beet* \$25

PECAN GINGER CRUSTED SNAPPER • sweet potato spaetzle, Brussels sprouts, kale, smoked bacon, Grand
Marnier brown butter \$24

COLOSSAL SHRIMP & DAY-BOAT DIVER SCALLOPS • linguini, grilled asparagus, cream sauce of black truffle,
lobster, pancetta & oven-roasted tomato with cabernet reduction* \$29

ALASKAN DAY-BOAT HALIBUT • winter savory tabouleh, caramelized leek, cracked pepper aioli \$27

SAFFRON CIOPPINO • fish stew with P.E.I. mussels in saffron seafood broth, toast with rouille \$20

PORK, POULTRY, LAMB & VEGGIE

USDA PRIME FRENCHED PORK CHOP • horseradish smashed potato & roasted fall vegetables* \$24

MOUNTAIN MEADOW FARM'S RACK OF LAMB • pistachio apricot crust, fried red potato & onion, Brussels
sprouts, feta aioli* \$29

STUFFED PANKO CHICKEN • spinach & bacon stuffed, Wisconsin cheddar & chive polenta, mushroom ragout
\$18

VEGETARIAN RISOTTO • wilted spinach, wild mushrooms & pearl onion \$16