

## Appetizers

### Portobello Fritters

Generous portobello strips lightly breaded then flash fried and served with tomato and citrus aioli  
\$7.95

### Fricassee Duet

A miniature pair of creamy and light chicken and pork fricassees topped with golden brown baked puff pastry  
\$8.95

### Shrimp Cocktail Martini

Jumbo poached shrimp served on a martini glass filled with a cocktail of horseradish tomato sauce  
\$13.95

### Wisconsin Artisan Cheese Flight

A tasting of three Carr Valley award-winning cheeses; Mobay, Goat Cheese and Manchego  
\$12.95

### Smoked Salmon\*

Thin slices of house cured and smoked salmon with traditional German potato pancakes  
\$12.95

### Calamari

Fried calamari served with honey mustard and marinara sauces  
\$8.95

### Baked Brie

Puffed pastry filled with brie and served with strawberry puree and curried pecans  
\$8.95

### Bruschetta

A refreshing dish of toasted baguettes overflowing with diced tomatoes then topped with fresh mozzarella and fried sage  
\$7.95

### Crab Cakes

Three crab cakes served atop a stream of chipotle mayonaise  
\$11.95

## Flatbread Pizzas

\$10.95

### BBQ Chicken

An unexpected, but delicious combination of grilled chicken, BBQ sauce, smoked pineapple and caramelized onion topped with a layer of melted smoked gouda cheese

### Margherita

A classic at it's best with a combination of ripe roma tomatoes and fresh mozzarella drizzled with basil infused olive oil

### Portobello Mushroom

This masterpiece is brimming with portobello mushrooms, tomatoes and four Italian cheeses over a layer of spinach & artichoke spread

### Traditional

Create your own specialty pizza!

Choose your two favorite toppings from the list below:

sausage, pepperoni, black olive, onion, green pepper, tomato, mushroom

Each additional topping \$1.95

## Soup & Salad

### Soup of the Day

Bowl \$4.95 Cup \$2.95

### Envoy's Million-Dollar Chili

A classic hearty chili made with filet mignon and Angus ground beef then topped with sour cream, shredded cheddar cheese and crispy fried onions

Bowl \$6.95 or Cup \$3.95

### Summer Berry Salad

Fresh greens with strawberries, blackberries, blueberries, walnuts, grilled asparagus, red onion, goat cheese and balsamic dressing with whole-wheat crostini

\$11.95

### Caprese

Fresh roma tomatoes sliced and layered with fresh mozzarella and fresh basil then drizzled with balsamic reduction

\$7.75

### Caesar

Our homemade creamy Caesar anchovy dressing over baby romaine topped with homemade croutons and Parmesan cheese

\$8.95

Add grilled chicken breast \$2.95 Add seared salmon filet \$4.95

## Sandwiches

Served with your choice of homemade potato frites, two bean salad or roasted potato salad

### Classic Turkey

Oven roasted turkey served with provolone cheese, lettuce, tomato and mayonnaise on your choice of bread and a side of cranberry sauce  
\$8.95

### Ham and Brie

Sliced ham with Dijon mustard mayonnaise, baby spinach and sliced tomato on Parmesan ciabatta bread  
\$9.95

### Quesadilla

Potato, goat cheese, tomatoes and chicken in a grilled whole-wheat tortilla served with chips and corn salsa  
\$9.95

### Artichoke Chicken

Grilled chicken breast smothered with a mixture of artichokes, spinach and cheese on a bun  
\$8.95

### Rueben

Rye bread stacked generously with corned beef, Swiss cheese, sauerkraut and Thousand Island dressing  
\$9.95

### BBQ Pulled Pork

Slow roasted BBQ pulled pork piled on a Kaiser roll with pickle and onions  
\$9.95

### Chicken Schnitzel

Traditional German chicken schnitzel with anchovy lemon butter, lettuce and tomato on Parmesan ciabatta bread  
\$9.95

### Ultimate Grilled Cheese

Loaded with bacon, tomato, pesto and Irish cheddar, Gruyere, buttermilk blue, provolone and goat cheeses  
\$8.95

### Envoy Burger\*

Served with sliced tomato and iceberg lettuce  
Add bacon, cheese, portobello mushrooms, asparagus, crispy shallots, fried onions, white BBQ sauce, or red wine demi for .95 each  
\$8.95

## Entrees

Entrees include your choice of the soup of the day or our house salad  
Upgrade to chili, add \$2.95

### Filet\*

Porcini crusted 8oz. filet served on a nest of truffle mashed potatoes with grilled asparagus and demi glace  
\$24.95  
Add grilled shrimp \$8.99

### Lemon Chicken

Seasoned with capers and light Creole seasoning then served over rice with grilled asparagus spears  
\$13.95

### Bone in Rib Eye\*

14 oz. Blue cheese crusted Rib eye with a demi glace served with pan fried potatoes and sautéed mushrooms  
\$26.95

### Sea Scallops\*

Served on a bed of risotto and curry sauce and sprinkled with candied bacon pieces and fried mint  
\$24.95

### Atlantic Salmon

Seared salmon on a bed of Grossmutter Heinevetter's German Lentil Ragout made with carrots, celery and potatoes  
\$22.95

### Pork Chop\*

Grilled pork chop served with cut fennel potato gratin, local apples and natural jus  
\$18.95

### Orecchiette Pasta

The Italian translation is "Little Ears", naming the pasta for its shape  
Our version is tossed in basil pesto sauce with portobello mushrooms and sun-dried tomatoes  
\$12.95  
Add grilled chicken \$ 4.95    Add grilled shrimp \$6.95

### Greenhouse Soba Noodles

Soba noodles with garden fresh zucchini, yellow squash, cherry tomatoes, red onion, mushrooms, asparagus, basil and garlic topped with extra virgin olive oil  
\$11.95  
Add Chicken \$4.95    Add Shrimp \$6.95

### Halibut\*

Golden seared filet of halibut served over a light and fresh cherry tomato, grape & tarragon ragout and topped with fresh horseradish  
\$24.95