

soups & greens

seasonal soup chef's daily creation	8
lobster pozole hominy, new mexico chili, crispy tortilla, fresh lobster	8
roasted tomato soup griddled sourdough bread, white cheddar	8
caesar parmigiano, rustic croutons, garnishes	8
arugula shaved fennel, radish, tomatoes, humbolt fog, cracked pistachios, olive tapenade, champagne vinaigrette	8
the BANK wedge iceberg, fischer farms bacon, tomatoes, pickled onions, northern lights blue cheese dressing	8

taste & share

deviled eggs pickle relish	7
seared sea scallops cauliflower-almond puree, asian pears, curry oil	14
salt and pepper fried calamari peppers, romesco, miso-honey, spicy remoulade	11
seasonal hummus pickled fresh vegetables, black sesame puree, wonton chips	11
rock shrimp melon, crispy prosciutto, sweet aioli, chili oil	12
flat iron seared tuna buckwheat soba noodle, nori, dashi-miso vinaigrette, cucumber, wasabi	14

mains

viennoise crusted walleye crispy walleye fingers, white raisin puree, caper emulsion	24
pan seared salmon baby squash, israeli couscous, enoki, sunchoke, lemon-pepper butter	24
pan seared alaskan halibut english pea ragout, fingerling potato, pickled ramp butter	26
wasabi pea crusted tuna chilled bearnaise, hearts of palm, hericot vert, soy-miso syrup	28
fischer farms pork chop spoon bread, fried green tomatoes, bbq apple butter	26
wild acres chicken fricassée corn succotash, yukon potato puree, lemon chicken jus	22
grilled filet mashed yukon potatoes, garlic scented spinach, red wine demi-glace	34
ribeye au poivre bearnaise, cauliflower-potato gratin, cognac sauce, red wine reduction	34
ny strip & grilled shrimp tomato butter, fresh horseradish	36

on the side

parmesan roasted fingerling potatoes	6
spinach florentine	6
roasted mushrooms	6
mashed yukon potatoes	6
asparagus	8
mac and cheese	8