



## WALLOON LAKE INN

### Small Plates

#### **Butternut Squash Bisque**

*jalapeno whip cream, crispy prosciutto | 9*

#### **Miso Glazed Pork Belly**

*carrot purée, white soy-honey, pickled onion, spicy crushed peanut | 12*

#### **Pan Seared Sea Scallops**

*cauliflower-parsnip purée, pickled purple cauliflower, beet dust | 14*

#### **Truffle Fries**

*chili pepper and yuzu aioli's, parmesan, chive | 12*

### Salads

#### **Buratta**

*pickled beet, balsamic caviar, herb oil, local micro greens, pistachio | 12*

#### **Caesar**

*romaine heart, pickled shallot, boiled egg, crispy parmesan | 10*



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### Entrées

#### **Dry Aged 10oz New York Strip**

*mushroom risotto, caramelized shallot puree, crispy onion | 55*

#### **Sous-Vide Duck Breast**

*winter vegetable hash, red curry gastrique, crispy won ton | 40*

#### **Lobster Pappardelle**

*house made pasta, tarragon cream, haricot vert, crispy parmesan | 41*

#### **Pan Seared Chilean Sea Bass**

*sun dried tomato polenta, charred fennel relish, lime hollandaise, caper dust | 51*

#### **Braised Beef Short Rib**

*sun dried tomato polenta, sautéed mushrooms, haricot vert, marsala butter | 44*

#### **Chef Simeon Perron**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

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