

THE BLIND HORSE

RESTAURANT & WINERY

STARTERS

BLIND HORSE SALAD © ④ ⑤ 9

Lake Orchard greens, SarVecchio parmesan, radish, carrot, vanilla peppercorn dressing, toasted walnuts

SPICED APPLE SALAD 10 © ④ ⑤

Lake Orchard greens, Hook's Spanchego, cinnamon candied pecans, dried figs, pickled onion, maple apple cider vinaigrette

GARAM MASALA DUSTED CALAMARI © 12

curry remoulade, caramelized and pickled onion

BEET MEDLEY © ④ ⑤ 10

roasted, pickled, shaved beets, grapes, pistachio vinaigrette, LaClare Farm's Chevre, toasted pistachio

CHEF'S VEGETARIAN FEATURE ④ MKT

ask your server for daily special entrée size available

CHEESE AND CHARCUTERIE 28

chef's choice of local artisan cheeses, dried meats, imported olives, salted nuts & honey *Tasting for one \$14*

FARM 45 LAMB DUMPLINGS SIGNATURE DISH 17

kabayaki sauce, sambal aioli, sweet chili glaze

GOAT CHEESE CURDS ④ 12

LaClare Farms goat curd, panko crumb, blueberry compote, lemon vinaigrette, arugula, sweet and salty walnut crumble, mint, EVOO, balsamic reduction

FRIED CHICKEN BUNS 10

steamed bao buns, soy marinated chicken breast cutlet, chili glaze, gochujang aioli, cucumber, cilantro

SOY CARAMELIZED BRUSSELS SPROUTS ④ 13

Sambal Aioli, gochujang honey, puffed rice, togarashi

SEASONAL VEGETABLE BISQUE © ④ ⑤ 10

BLIND HORSE GOURMET BURGER

15

8 oz steak burger, toasted pretzel bun, Hook's cheddar sauce, brown sugar bacon relish, Lake Orchard greens



Blind Horse Roan Rider

BRUSCHETTA BOARD

CHOOSE ANY THREE 14

SIGNATURE DISH

- 1 classic balsamic marinated tomato, garlic, basil
- 2 roasted oyster mushroom, marsala, mascarpone, truffle oil
- 3 balsamic onions, crescenza, figs, arugula, hazelnuts
- 4 burrata, prosciutto, arugula
- 5 white cheddar, horseradish aioli, apple, pancetta, honey
- 6 roasted tenderloin, harissa aioli, chimichurri, onion + \$1

ENTREES

LOBSTER RAVIOLI 27

sundried tomatoes, sherry cream, caramelized onions, thyme

④ *Blind Horse Tuscan Blend*

COCONUT LIME GLAZED SALMON 25

fried rice, red curry broth, peanut fried rice, soy braised salsify, radish, cilantro

④ *Blind Horse Pinot Gris*

CANADIAN WALLEYE © 27

adobo cashews, chipotle new potatoes, andouille, garlic sautéed greens, pickled jalapeno remoulade

④ *Blind Horse Pinot Grigio*

PANCETTA WRAPPED SCALLOPS © 30

roasted red pepper coulis, smoked potato, sage cream corn, bourbon maple

④ *Blind Horse Chardonnay*

NAPA RAGU 19

rigatoni pasta, tenderloin, Italian sausage, San Marzano tomatoes, Belgioioso mozzarella

④ *Blind Horse Tuscan Blend*

SHRIMP RISOTTO © 27

grape tomato confit, garlic roasted San Marzano tomatoes, fresh herbs, petite arugula, lemon vinaigrette

④ *Blind Horse Dam Sire*

FILET MIGNON SIGNATURE DISH © 35

caramelized brussels sprouts, maple parsnip puree, parsley gremolata, smoked new potatoes, Dijon veal demi-glace

④ *Blind Horse Cabernet Sauvignon*

16oz CHARCOAL CRUSTED RIBEYE © 44

roasted cauliflower, Bulitz Farm's Winter Squash, Lyonnaise potatoes, bacon shallot bordelaise

④ *Blind Horse Cabernet Sauvignon Reserve*



WINEMAKER'S SUGGESTED PAIRING

WINE CLUB MEMBERS

ENJOY
10-20% OFF
THE BLIND
HORSE WINE

