

Welcome to Landmark Restaurant at Old Rittenhouse Inn. We're celebrating the 40th Anniversary of our restaurant (1976-2016). As always, we are grateful for the wonderful guests, family members, employees and friends who help bring our dreams to life.

Appetizers & Small Plates

Also available on our porch

Artisan Cheese Plate \$13

Roth Kasse's Cranberry Stilton, Gran Queso, Mobay and Irish Porter Cheddar cheeses sliced and served with assorted crackers

Whitefish Taquitos \$10

Whitefish cutlets breaded and fried, served with jicama and red cabbage cole slaw on three soft shell corn tortillas. *Ask for GF*

Mediterranean Platter \$12

House made hummus, tabbouleh, tzatziki, heirloom tomatoes, cucumbers, feta cheese and Kalamata olives with toasted pita bread

Shrimp Scampi \$14

Five shrimp broiled in a rich garlic butter with white wine and served with toasted crostini. *Ask for GF*

Smoked Trout and Cheese Plate \$17

Fresh local trout is marinated with soy sauce and pineapple juice, then smoked for seven hours over apple and hickory wood

Calamari \$10

Tender calamari, lightly battered in tempura and deep fried, served with house made honey cocktail sauce

Blackened Beef Tips \$12

Seared marinated beef tenderloin with cajun seasonings served with red wine reduction, horseradish cream and crostini. *Ask for GF*

Crab Cakes \$13

White lump crab meat, diced peppers and onion seasoned and bound with Panko crumbs and fried to golden brown. Served with mango puree and micro greens

Soups

Made fresh from scratch

Lake Superior Chowder \$9

Clam stock, sweet cream and butter, fresh local trout and whitefish, clams, celery, potatoes, carrots, onions and wild rice

Soup Du Jour \$9

Your server will describe tonight's selection

Salads

The Village Greens \$11

Fresh greens tossed with blueberry port vinaigrette and topped with manchego cheese, local berries and candied pecans

Spinach with Bacon Dressing \$13

Fresh baby spinach, local bacon vinaigrette, hard boiled egg, bleu cheese and julienned red onion

Caprese Good \$13

Fresh mozzarella, sliced heirloom tomatoes, olive oil, balsamic reduction and fresh basil chiffonade, served with crostini

Smoked Trout Salad \$14

House-marinated smoked trout with mixed greens, chilled wild rice, sharp yellow cheddar, tomatoes and lemon vinaigrette

Try Our Signature 5-Course Dinner \$59

Landmark is best known for 5-Course Gourmet Dinners. Enjoy your choice of any Soup, Salad, Entrée and Dessert from our menu selections. A refreshing Sorbet is served prior to the entrée

Chef Specialties

With vegetable and choice of sides: Whipped Yukons, Wild Rice Pilaf, Manchego Risotto or Cheese-Filled Croquettes.
Add Grilled Shrimp or Seared Scallops to any Entrée: \$10

Whitefish Lyonnaise \$28

Fresh local whitefish fillet encrusted in shoe-string potatoes and pan seared til crispy with white wine shallot demi glace, heirloom tomatoes and fried capers

Champagne Chicken \$27

Marinated chicken breast char-grilled and served with a Champagne and Gran Marnier cream sauce, roasted mushrooms and julienned proscuitto

Rittenhouse Pork Chop \$30

16 oz. chop seasoned then seared to seal in flavor, slow-roasted in stock 'til till fork tender, served with apple marmalade and pan jus

Hereford Ribeye \$32

12 oz. grass-fed certified ribeye, char grilled and served with chimichurri, a green steak sauce made with parsley, garlic, cilantro and oregano

Trout Piccata \$27

Fresh local lake trout fillet lightly dredged in seasoned flour and pan seared in olive oil. Finished with a soft, yet vibrant white wine lemon cream sauce

Seared Scallops \$29

Three large diver sea scallops pan seared and served with warm tabbouleh salad, fresh local greens tossed with lemon vinaigrette, and an avocado hollandaise sauce

Rack of Lamb \$33

New Zealand lamb rack, seasoned and crusted with herbs, char grilled to medium rare, served with cherry demi glace

Steak Bercy \$35

8 oz. filet mignon grilled and served with Bercy: our signature sauce is a reduction of veal stock, garlic, red wine, butter and herbs

Try "The Carpetbagger" Steak Bercy stuffed with sautéed Oysters. \$40

Vegetarian, Sandwiches

Coconut Curry (V) \$18

Crimini mushrooms, chickpeas, red peppers, snow peas, onions, red curry and coconut cream served over sweet jasmine rice.
Add Chicken \$7, Shrimp \$10

Pomodoro Alfredo Trotolle (Veg) \$17

Roasted tomatoes, shallots and garlic served over trotolle pasta with blushing alfredo sauce and frico. *Add Chicken \$7, Shrimp \$10*

Wild Mushroom Crepes (Veg) \$17

Three house-made wild rice crepes filled with sautéed mushrooms (seasonal), mascarpone, wild rice, fresh herbs and lemon

Hereford Burger \$15

100% Grade A Hereford tenderloin house-ground beef patty topped with melted WI cheddar, 6th St. Market bacon and Cabernet onions on a toasted bun with pommes frites

Tuscan Sandwich \$14

Grilled chicken OR local fish fillet on ciabatta with basil pesto mayo, melted provolone, sun dried tomatoes and pommes frites

Bistro Filet \$18

Char grilled 6oz beef shoulder tender served with a red wine reduction, cabernet onions and pommes frites

20% server gratuity added to parties of 6 or more