

DINNER

CELEBRATING OVER 40 YEARS

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W.A.
FROST
AND
COMPANY



GF - Gluten Free

PLATES TO SHARE

Curry Cauliflower Hummus

garlic, basil, crostini
13.00

Deep Fried Calamari

chili-garlic aioli
13.50

Artichoke Spinach Dip

flatbread
14.50

Steamed Blue Mussels

coconut-green curry broth, cilantro,
fresno chilies, grilled sourdough
15.50

South Carolina Pork Ribs

Napa cabbage, red pepper, carrots, red onion,
ginger, cilantro **GF**
16.00

Korean Barbecue Chicken Wings

dill cream sauce, scallions
14.00

SOUP AND SALAD

Soup of the Day

cup 6.00 bowl 8.00

Baby Lettuces and Herbs

mixed herbs, sunflower seeds,
champagne vinaigrette **GF**
7.50 / 14.00

Endive Salad

parmigiano reggiano, mint,
anchovy-caper citronette **GF**
8.50 / 16.00

Chicken Salad

apple, cranberry, celery, pecan, curry aioli,
bib lettuce **GF**
13.00 / 17.00

Steak Salad

Napa cabbage, bell pepper, carrots, scallion,
fresno, ginger, cilantro **GF**
16.00 / 20.00

Insalata Frutti di Marre

butter lettuce, shrimp, scallops, calamari, fennel,
red peppers, red onion, lemon, parsley **GF**
16.00 / 22.00

ADDITIONS:

chicken 7 / steak 9 / shrimp 8

SIDES

8.50

Roasted Wild Mushrooms

shallots and thyme

Potato Purée

chives

Broccoli Rabe

stewed tomatoes

Roasted Fingerlings

garlic, lemon, parsley

SMALL PLATES

Burrata and Summer Fruit

watermelon, zucchini, eggplant, Fresno chili,
coriander, mint, ginger-lime vinaigrette **GF**
14.50

Grilled Quail

sweet corn succotash, bell peppers, fava beans,
red onion, tarragon, lemon jus **GF**
13.00

Beef Carpaccio

wasabi greens, pickled mustard seeds,
lemon crème fraîche, crostini
13.50

King Salmon Tartare

chorizo, hearts of palm, pine nuts, Fresno,
chives, house crackers
15.00

Seared Scallops

corn purée, fennel, jalapeño, red onion,
mint pesto, red pepper **GF**
16.50

ENTREES

available at 5pm

Grilled Summer Squash

parmesan breadcrumbs, zucchini, pearl onions,
burrata cream, pomodoro sauce
22.50

Roasted Cauliflower

eggplant caponata, tomato, red peppers, capers,
pine nuts, raisins, ricotta, mint
21.00

Pasta Paccheri

chanterelle mushrooms, English peas,
lemon cream, pecorino
17.00 / 23.00

Market Fish

market \$

Wild Alaskan King Salmon

pecan crust, corn, leeks, tarragon,
smoked red pepper coulis **GF**
37.00

Pan Roasted Half Chicken

broccoli rabe, cipolini onions, garlic,
chili flake, lemon jus **GF**
27.00

Pork Tenderloin

polenta, charred stone fruit, fava beans, parmesan,
balsamic, celery leaf **GF**
28.00

Rack of Lamb

artichokes, fingerling potatoes, Castelvetro olives,
mint, rosemary jus **GF**
45.00

Grilled 12oz. Sirloin Steak 34.00

or

Grilled 14oz. New York Strip Steak 46.00

chive potato purée, cabernet demi-glace,
watercress, radish **GF**

OUR SISTER PROPERTIES

THE COMMODORE | UNIVERSITY CLUB OF ST. PAUL | HOTEL 340 | SAINT PAUL ATHLETIC CLUB | STOUT'S ISLAND LODGE

SANDWICHES

Choice of house green salad, fresh fruit,
french fries, or cup of soup

Artichoke Grilled Cheese Sandwich
artichoke, cheddar, parmesan, tomato,
spinach, Vienna white bread
15.00

Grilled Black Angus Hamburger
lettuce, tomato, onion
16.00

Chef's Burger
bacon jam, American cheese, lettuce,
caramelized onion 1000 island, sesame seed bun
17.00

Curry Chicken Salad Sandwich
apple, cranberry, celery, pecan, green onion
sesame seed bun
16.00

Old Bay Spiced Shrimp Sandwich
tarragon tartar sauce, lettuce, tomato, onion,
cocktail sauce, ciabatta bread
16.00

CHEF'S TASTING MENU

SIX COURSE MENU \$65

VEGETARIAN TASTING MENU \$55

OPTIONAL WINE PAIRINGS \$35

VISIT US FOR HAPPY HOUR

MONDAY-FRIDAY

4 P.M. - 6 P.M.

SERVED IN BAR & LOUNGE ONLY
EXCLUDING HOLIDAYS

1/2 OFF - BOTTLED WINE

MONDAYS 11 A.M. - 11 P.M.

SEE YOUR SERVER FOR DETAILS

ARTISAN CHEESE PLATES - GFP

Plates Are Garnished With a
Seasonal Selection Of Fruits And Nuts With Assorted
House-Made Accoutrements

Single (1) 9.00 Three (3) 20.00 Five (5) 31.00

Northern Lights Blue (Plato, Minnesota)
Raw cow's milk, single family farm, a
mild and subtle blue

Roelli Red Rock (Wisconsin)
Pasteurized cow's milk. Brick shaped cheddar, natural
cave aged. Earthy with notes of horseradish and a
bit of piquant blue cheese in the finish

Epoisses Affine Aux Chablis (Burgundy, France)
Pasteurized cow's milk. Washed with Chablis wine,
a little fruity and funky with a briny rich and sweet finish

Capriole O'Banon (Indiana)
Pasteurized goat's milk. Wrapped in chestnut leaves,
macarated in bourbon. Light and creamy

Lindenhoff 2yr Boerenkaas Gouda (Netherlands)
Aged raw cow's milk, slow food approved. Made only in
the summer months when the cow's can graze on
fresh pasture. This has the color and flavor of
butterscotch toffee

Tomme Crayeuse (Savoie, France)
Aged raw cow's milk. Aroma of hay, fresh grass and
tarragon. Mushroomy "chalky" interior, pleasantly tart with
long clean finish and buttery aftertaste

Anabasque, Landmark Creamery (Albany, Wisconsin)
Pasteurized aged sheep's milk, from this two women
run creamery. Rich and meaty with
notes of roasted salted peanuts and apricots

Smokey Blue, Rogue Creamery (Central Point, Oregon)
Pasteurized aged cow's milk. Cold smoked for 16 hours
over hazelnut shells from the Pacific Northwest. Hint of
nuttness, some sweet caramel notes and a
piquant blue finish

Upland Farm's Pleasant Ridge Reserve
(Dodgeville, Wisconsin) Aged, raw farmstead cow's milk,
big nutty flavor with a sweet after taste

Regal De Bourgogne (Burgundy, France)
Soft cow's milk cheese is coated in raisins, soaked in
marc, sweet, fruity and creamy

Robiola Tre Latti (Peidmont, Italy)
Mixture of cow, goat and sheep's milk add to the
complexity of this soft cheese, buttery flavor
with a piquant finish

Tomma di Quattro Latti (Peidmont, Italy)
Pasteurized mixed milk. Beautiful cave-aged
wild rind with buttery and sweet floral notes, fresh
lemony tang and a bit of wild gameyness

Big Holmes (Grantsberg, Wisconsin)
by Mary Falk at Lovetree Farms, goat's milk, an amazing
expression of terroir, coated in wild Wisconsin herbs,
flavor is herbacious and clean

W. A. FROST SUPPORTS ORGANIC AND SUSTAINABLE FARMERS AND FISHERIES
to-go containers sugar cane based 100% compostable / we recycle all paper, plastic, glass, cardboard,
aluminum and oil / low energy bulbs when possible