

# turf.

RESTAURANT WEEK MENU | BREAKFAST  
\$12 PER PERSON

## FIRST COURSE

[ select one ]

### Country Skillet

two eggs any style | chicken sausage | cheddar cheese |  
homestyle potatoes | bell peppers | onion

### Chorizo Biscuits & Gravy

queso fresco | pico de gallo | two eggs any style



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RESTAURANT WEEK MENU | LUNCH  
\$20 PER PERSON

## FIRST COURSE

[ select one ]

### Pear & Walnut Salad

mixed greens | frisee | pears | shaved fennel | red wine vinegar | candied walnuts

### Chorizo Queso Dip

house-made tortilla chips | pico de gallo | micro cilantro

## SECOND COURSE

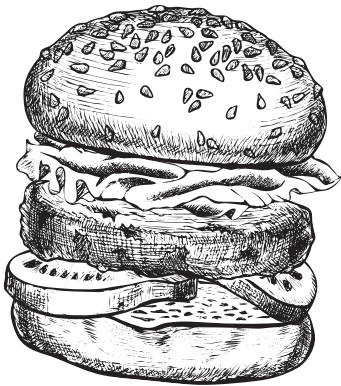
[ select one ]

### Caprese Sandwich

arugula | heirloom tomato | fresh mozzarella | basil spread | toasted baguette

### Nashville Hot Chicken Sandwich

butter milk fried chicken breast | nashville hot sauce | pickles | creamy coleslaw | toasted brioche bun



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RESTAURANT WEEK MENU | DINNER  
\$40 PER PERSON

## FIRST COURSE

[ select one ]

### Fried Brussels Sprouts

maple balsamic | parmesan | bacon

*Boen 'Tri-Appelation' Chardonnay* 14

### Chicken Nachos

queso cheese | pico de gallo | candied jalapeños |  
housemade guacamole | cumin crema

*Terlato Family Vineyards Pinot Grigio Friuli* 14

## SECOND COURSE

[ select one ]

### Half Roasted Chicken

garlic & parmesan fingerling potatoes | tri-colored  
carrots

*Erath Resplendent Pinot Noir* 16

### Pan Seared Walleye

succotash | buerre blanc sauce

*Chat, Buena Vista Chardonnay* 14

## THIRD COURSE

[ select one ]

### Cinnamon Churros

vanilla bean ice cream

### Apple Bread Pudding

vanilla ice cream | crème anglaise

Espresso Martini 14