

Michael Alberini's Restaurant & Wine Shop

Chateau Virgile Rosé 7/23

Red berry and Spring flowers on the nose. Voluptuous red berry on the center with essence of orange zest, leading to an exceptionally clean finish with bright acid notes echoing hints of strawberry.

Fall Salad Sub \$5 / Ala Carte \$8

Spring Mix, fried chick peas, toasted almonds, crumbled bleu cheese , grape tomatoes, and roasted butternut squash with balsamic vinaigrette.

Eggplant Caprese \$9

Grilled eggplant, tomato, fresh mozzarella, basil oil, balsamic reduction, and cracked black pepper.

Seafood Tortellini \$27

Sautéed rock shrimp, langostino, and scallops, tossed with cheese tortellini and vodka sauce, topped with crab panko crust. (Suggested Wine Pairing: Chateau Virgile Rose)

Braised Lamb Shank \$28

16oz lamb shank braised with onion, celery, carrot, rosemary, served with whipped Yukon golds, and natural rosemary au jus (Suggested wine: Cline Zinfandel)

BBQ St. Louis Ribs Full 28 Half 17

Meaty St. Louis ribs light cherry smoked, basted with bourbon BBQ sauce, served with crispy fries. (Suggested Beer Pairing: Founders Porter)

Wagyu Ribeye Steak \$53

14oz boneless American Wagyu Ribeye with superb marbling, seasoned and cast iron seared, served over whipped Yukon golds and grilled asparagus (Suggested Wine Pairing: Adaptation Cabernet).

Pan-Seared Scallops \$35

Jumbo sea scallops, pan-seared, butternut squash cream, pumpkin ravioli (Suggested Wine Pairing: Osso Anna Chardonnay)

Shrimp and Polenta \$25

5 jumbo shrimp creole seasoned and sautéed, served over parmesan polenta, and red eye gravy. (Suggested Wine Pairing: Chateau Virgile Rose)

Salt and Vinegar Walleye \$25

Lake Superior Walleye, dredge in salt and malt vinegar batter, served with french fries and Meyer lemon aioli (Suggested Beer Pairing: Birdfish Bohemian Pils).