

Starters

- Scallop Ceviche** - Avacado, Grilled Ciabatta \$12
- Smoked Salmon Tartine** - Dill Cream Cheese, Cucumber, Ciabatta \$13
- Crab Cakes** - Roasted Red Pepper Aioli \$14
- Seared Foie Gras** - Cognac French Toast, Almonds, Strawberries, Local Maple Syrup \$18
- Charcuterie Platter** - Proscuitto, Finocchiona Salami, Ghost Pepper Salami, Roquefort, Red Dragon, Capers, Grapes, Mustard, Crackers \$19 Pairing Hors 'd 12 ans Terrassous \$8

Salads and Soups

- Rowe Inn Slaw** - Wes' Grandmother's Sauerkraut and Apple Slaw \$5
- Mixed Green Salad** - Warm Sweet & Sour Bacon or Herb Vinaigrette \$6
- Rowe Inn Caesar Salad** - Anchovy Vinaigrette, Housemade Croutons, Anchovies, Asiago, Romaine \$11
- Chicken Salad** - House Made Chicken Salad Served on Mixed Greens with Herb Vinaigrette \$11
- Cream of Spinach Soup** \$11
- Cold Cucumber Soup** \$11

Add a Local Duck Egg
To Any Salad \$2

The Rowe

Entrées

- Quinoa** - Provençal Sauce, Peas, Carrots, Swiss Chard, Kale, Broccoli Purée \$23
- Grilled Chicken Breast** - Mustard Cream Sauce, Risotto Cake, Green Beans & Bacon \$30
- Broiled Walleye** - Lime Rémoulade, Wild Rice, Peas, Carrots \$32
- Pork Chop Oscar** - Béarnaise Sauce, Sautéed Crab, Pommes Anna, Green Beans & Bacon \$33
- Roasted Duck Breast** - Strawberry Sauce, Wild Rice, Peas, Carrots \$34
- Filet Mignon** - Roquefort Cream, Risotto Cake, Green Beans & Bacon \$40
- Herb Encrusted Rack of Lamb** - Red Wine Demi, Polenta, Peas, Carrots \$42
- ### Cheeses \$6.50 A Slice
- Red Dragon** - Cow's Milk - England
- Delice de Bourgogne** - Triple Crème, Cow's Milk - France
- Roquefort** - Blue, Sheep's Milk - France
- Humbolt Fog** - Goat's Milk - California
- Port Salut** - Semi-Soft Cow's Milk - France

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The Rowe

White Wines

	Glass	Bottle	Retail
2013 tres exilios Sauvignon Blanc or Unoaked Chardonnay - Mendoza	\$8	\$32	\$16
2013 47 White Blend - Coteaux de Narbonne	\$8	\$32	\$16
2015 Saint Charles Auslese - Germany	\$8	\$32	\$16
2015 Henri Gaillard Rosé - Côtes de Provence	\$8	\$32	\$16
2014 Beando Pinot Grigio - Provincia di Pavia	\$9	\$36	\$18
2012 The Fürst Pinot Gris - Alsace, France	\$9	\$36	\$18
2014 Vermentino 'Terre Finicie' - Italy	\$11	\$44	\$26
2015 Rombauer Chardonnay - Carneros, California	\$14	\$56	\$40
NV Laurent-Perrier - Champagne, France (187ML)*91	\$15		

Cocktails \$9

Soft Drinks and Mocktails \$4

Pelligrino \$7

Beer \$6 - Blue Mountain Dry Cider, Fat Tire, Guinness, Hoegaarden Wheat, Miller Lite, Oberon, Sierra Nevada Pale Ale, Stella, St. Pauli NA, Two-Hearted Ale

Red Wines

	Glass	Bottle	Retail
2012 tres exilios Cabernet Sauvignon - Mendoza	\$8	\$32	\$16
2014 Peachy Canyon Incredible Red Zinfandel - CA	\$9	\$36	\$18
2013 Viña Santa Ema Merlot - Maipo Valley, Chile *90	\$10	\$40	\$23
2014 Ch. Hyot - Castillon Côtes de Bordeaux *90	\$10	\$40	\$23
2014 If You See Kay - Lazio, Italy	\$10	\$40	\$23
2013 BenMarco Malbec - Argentina *92	\$10	\$40	\$23
2013 Sherwood Estate Pinot Noir - Waipara Valley, NZ	\$10	\$40	\$23
2006 Viñados Y Bodega Pardevalles Gamonal - Spain *90 - Prieto Picudo	\$11	\$44	\$25
2015 Twenty Rows Cabernet Sauvignon - Napa Valley	\$13	\$52	\$35
2008 Cairanne Réserve des Seigneurs - Côtes-du-Rhône*90	\$13	\$52	\$35

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