

# THE ROWE

## STARTERS

**Smoked Salmon Crêpe** \$8

• Ramp Pesto • Paprika Oil

**Baked Brie** \$10

• Berries • Grape Must Reduction  
Almonds • Ciabatta

**Morel Steak Bites** \$18

• Tenderloin • Brandy • Cream

**Charcuterie Platter** \$23

• Duck Ham • Andouille  
Boursin Cheese • Pickled Vegetables  
Midnight Moon • Candied Nuts  
Blueberry Mostarda • Crackers

## SALAD AND SOUP

**Rowe Inn Slaw** \$5

• Wes' Grandmother's Sauerkraut and  
Apple Slaw

**Artisan Lettuce Salad** \$6

• Choice of: Herb Vinaigrette • Sweet &  
Sour Bacon *Add a local duck egg \$2*

**Grilled Endive Salad** \$11

• Asparagus • Tarragon Vinaigrette • Chèvre

**Chicken Corn Chowder** \$9

• Paprika Oil • Basil

**Potato-Leek Soup** \$9

• Roasted Garlic Oil • Parmesan Crisp

## MAIN COURSE

**Roasted Ramp Tart** \$28

• Gruyère • Pea Shoots • Sweet Potato Purée

**Rainbow Trout** \$35

• Lemon Basil Risotto • Asparagus  
Saffron Cream • Curried Sweet Corn

**Duck Breast** \$37

• Sweet Potato Purée • Carrots  
Raspberry Coulis • Onion Jam

**Grilled Marinated Lamb** \$42

• Roasted Garlic Mash •  
Peas • Mint Pesto • Grilled Endive

**Double R Ranch Filet** \$50

• 6oz Tenderloin Filet • Andouille Hash  
Braised Cabbage • Morel Demi-Glace  
Asparagus

## CHEESES \$8.50 A SLICE

**Elcastellano**

• Soft • Sheep's Milk - Spain

**Fromager d'Affinois**

• Double Cream • Cow's Milk - France

**Roth's Original Grand Cru**

• Robust • Floral Notes • Cow's Milk -  
Wisconsin

**Green Island Danish Bleu**

• Cow's Milk • Creamy • Tangy - Denmark

THE  
ROWE  
INN



Reservations Required

wes@roweinn.com or 231.588.7351

**WHITE WINE** *Glass/Bottle/Retail*      **RED WINE** *Glass/Bottle/Retail*

**2017 Doolhof Cape Cape**      \$7/\$28/\$15  
**Crane Chenin Blanc-South Africa**

**2015 Saint Charles Auslese-Germany**  
 \$8/\$32/\$16

**2016 Campo Bianca Pinot**      \$8/\$32/\$16  
**Grigio-Italy**

**2012 The Fürst Pinot**      \$9/\$36/\$18  
**Gris-Alsace**

**2017 Stoller Unoaked**      \$10/\$40/\$23  
**Chardonnay-Dundee Hills, Oregon**

**2017 Le G de Château**      \$13/\$52/\$35  
**Guiraud (Sauvignon Blanc)-Pessac**  
**Léognan, France \*90**

**2017 Rombauer**      \$15/\$60/\$45  
**Chardonnay Carneros, CA**

**Nv Laurent-Perrier-Champagne**      \$15  
**(Glass)**

**OTHER BEVERAGES**

**Beer**      \$6  
 • Fat Tire, Kalamazoo Stout, Coor's Light  
 Hoegaarden Wheat, Sierra Nevada Pale Ale  
 Stella, Two Hearted, Oberon, PBR  
 St. Pauli Girl, Erdinger N.A.

**Soft Drinks**      \$4

**Mocktails**      \$5

**Espresso**      \$5

**Pellegrino**      \$7

**Cappuccino**      \$7

**Cocktails**      \$9

**2013 Viña Santa Ema**      \$10/\$40/\$23  
**Merlot Chile \*90**  
 • #29 2017 WS Top 100 values

**2016 The Laughing**      \$10/\$40/\$23  
**Jackass Dummy Down Under**  
**Shiraz-Adelaide Hills, AU**

**2015 Smuggler's Son**      \$13/\$52/\$35  
**Old Vine Zinfandel-Cab**  
**Syrah-Petite Sirah-CA**

**2015 Château Fourcas**      \$13/\$52/\$35  
**Dupré-Listrac-Médoc, Bordeaux,**  
**France \*93**

**2008 Damaschito**      \$13/\$52/\$35  
**Anglianico del Vulture, Italy**

**2016 Anne Amie Cuvée A**      \$13/\$52/\$35  
**Pinot Noir Willamette Valley, OR**

**2010 Dominio de Atauta**      \$14/\$56/\$40  
**Tempranillo Ribero del Duero, Spain**  
**\*92**

**2013 Kalaris**      \$15/\$60/\$45  
**Cabernet Sauvignon**  
**Napa Valley \*90**

**2015 Château Cabrières**      \$17/\$68/\$50  
**Châteauneuf-du-Pape \*91**

**2014 Paverno Vaono**      \$18/\$72/\$54  
**Odina Amarone della Valpolicella**  
**Classico DOCG, Italy**



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