

Back When Cafe

The highest quality of meats, fresh fish, local organic vegetables (*when available*) and herbs are hand-selected and cooked to order. This takes additional time to prepare.

We ask for your patience. All sauces are prepared from scratch.

We use only Olive Oil, Canola Oil, or Butter.

DINNERS

Includes soup or salad, or otherwise indicated.

STEAKS

Char-Grilled Angus Beef

8 oz. Angus Beef Tenderloin, Pan Sauce \$34

4 oz. Angus Beef Tenderloin, Pan Sauce \$23

Add to your Beef Tenderloin:

Jumbo Shrimp \$5.00 each

Horseradish Crust \$2.50

3 Bacon-Wrapped Sea Scallops with Horseradish Pan Sauce \$16

Gorgonzola Sauce \$3.50

Bacon-Wrapped \$3.00

Deep Fried Onion Rings \$3.50

Cold Water Lobster Tail (*When Available*) Market Price

Wasabi Sauce \$2.00

Chipotle Sauce \$2.00

Fresh Tomato Herb Salsa \$2.50

Melted Brie Cheese \$3.50

1, 4 oz. Crab Cake \$7.50

Sautéed Mushrooms \$3.50

Garlic Toasts \$2.50

Coffee Crust \$3.50

Side of Vegetables \$5

VEAL

Veal Picatta, Lemon and Capers \$26

Veal Brandy Mushroom Sauce \$26

Veal Parmesan in Tomato Basil Sauce \$26

CHICKEN

Roasted Half Chicken with Lemon, Garlic, and Italian Herbs \$19 (*Available Wed. - Sat.*)

Sautéed Chicken Breasts with Artichokes, Lemon and Capers \$22

SEAFOOD

Roasted Salmon with Horseradish Vinaigrette \$24

Chile Lime Rub Northern Walleye with Roasted Tomatoes \$24

Seared Sesame Crusted Sashimi Ahi Tuna RARE, Asian Slaw and Wasabi Sauce \$25

Roasted Jumbo Shrimp (3) with Seasonal Vegetables \$29

We are not responsible for meats ordered medium-well to well-done.

No substitutions. Split plate charge \$3

An 18.5% service charge is added to parties of six or more, and to parties requiring separate checks, please allow extra time for their processing. Private Rooms Available.

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STARTERS OR LIGHT DINNERS

Roasted Herb/Garlic Tomatoes with Spinach and Goat Cheese \$12

Deep Fried Calamari \$12

Wisconsin Cheese Curds \$10

Crostini with Blue Cheese, Honey and Hazelnuts \$10

Bruschetta with Mozzarella, Fresh Tomato, Basil, and Olive Oil \$10

5 Bacon-Wrapped Shrimp with Caper Sauce \$15

Crostini with Goat Cheese, Black Olives, Tomato, Basil \$10

Smoky Bacon-Wrapped Sea Scallops, Citrus Beurre Blanc \$15

Crab Cakes with Honey Mustard and Chipotle \$16

Organic Baby Spinach Salad with Apple, Goat Cheese,
Grilled Chicken Breast, Carrot, Walnuts, and Balsamic Dressing \$14

Sesame Crusted Sashimi Tuna (Rare) Appetizer \$18

Certified 8 oz. Kobe Beef Hamburger with Wisconsin Brie Cheese,
Smoky Bacon, Organic Spinach, Honey Mustard and Fries \$16

Chicken Tenders with Fries \$12

House Salad \$6 Ever-Changing Soup \$5

PASTA

Add a House Salad \$6 Jumbo Gulf Shrimp \$5 each Grilled Chicken Breast \$4

Smoky Bacon \$4 Fried Organic Egg \$3.00

Organic Wild Mushrooms - Porcino, Shiitake, Oyster and Button -
Tossed with Pasta, Brown Butter, Parsley and Parmesan \$14

Pasta with Peas, Parmesan, Garlic, and Olive Oil \$14

Italian Homemade Potato Gnocchi Baked in Parmesan Cream
and Tomato Basil Sauce, Mozzarella and Parmesan \$16

Pasta with Goat Cheese, Broccoli, Garlic, Olive Oil,

Roasted Tomatoes and Toasted Hazelnuts \$16

Pasta Alfredo, Creamy Parmesan Sauce \$13

Ricotta-Filled Ravioli, Tomato Basil Sauce \$15

Mama Lucci's Pasta and Meatballs in Tomato Basil Sauce \$19

Butternut Squash-Filled Ravioli, Basil Creme Sauce \$16

3 Jumbo Shrimp Alfredo, Parmesan Cream Sauce \$25

Lobster-Filled Ravioli in Alfredo Sauce \$21

FRIDAY ONLY FISH FRY

Baked or Fried Alaskan Cod with Potato \$16 with Salad \$19