

Starker's Classic

SOUP

Bookbinder Soup: Starker's Classic Soup with Steamed Fish in a Rich Sherry Broth	7.00
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APPETIZERS

Fried Green Tomatoes with Poached Shrimp and Creole Remoulade	12.00
Crab Duo: Crabcake Ravigote and Sweet Crab Maison with Celeriac and Watercress	12.00

SALADS

Hearts of Romaine Caesar Salad with Croutons, White Anchovies and Pecorino Romano Cheese	7.00
Baby Greens Salad with Maytag Blue Cheese, Spiced Walnuts and Granny Smith Apples	8.00

ENTREES

Almond Crusted Rainbow Trout with Minnesota Wild Rice, Local Beans, Oyster Mushrooms and Lemon Garlic Brown Butter	27.00
Filet Oscar: Grilled Filet Mignon with Alaskan King Crab Meat, Asparagus, Whipped Potatoes and Sauce Béarnaise	39.00
Grilled Rack of Lamb with Potato and Fennel Gratin, Spinach, Glazed Turnips and Garlic Bordelaise	29.00
Roast Campo Lindo Chicken with Whipped Potatoes, Green Beans and Burgers Smokehouse Ham Gravy	24.00

SIDES

Beau Solais Farms Oyster Mushrooms	8.00
Caramelized Brussels Sprouts	6.00
Sautéed Garlic Spinach	6.00
Whipped Potatoes	6.00

Please Ask Your Server for Tonight's Glass Wine Selections.

18% Gratuity Added to Parties of 8 or More.

Seasonal Menu

SOUP

Local Sweet Potato Cream with Sourdough Croutons and Fresh Herbs	7.00
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APPETIZERS

Grilled La Belle Farms Foie Gras with Creole Beignets, House Made Apple Butter, Apple and Pecan Salad and Louisburg Cider Gastrique	16.00
Potato Gnocchi with Maine Lobster, Lobster Cream and Chervil	15.00

SALADS

Broccoli Salad with Butter Lettuce, Maytag Blue Cheese, Lardons, Toasted Almonds and Dried Mission Figs	9.00
Grilled Green Tomato Salad with Watercress, Goatsbeard Farms Cheese, Dried Figs and Pine Nuts	10.00

ENTREES

Spice Rubbed Pork Tenderloin with Butternut Squash Spaetzle, Braised Red Cabbage and Louisburg Apple Cider Jus	26.00
Seared Sea Scallops with Chorizo and White Bean Ragu, Braised Collard Greens and Meyer Lemon Vinaigrette	30.00
"Cowboy Cut" Ribeye Steak with Roasted Fingerling Sweet Potatoes, Pecans, Cumin Scented Honey and Herb Butter	45.00
Seared Tasmanian Salmon with Potato Puree, Local Oyster Mushroom and Foie Gras Cabernet Sauce	29.00

Starker's proudly serves many local products.

This week Farmers: Campo Lindo Farm, Beau Solais Farm, Shatto Dairy, Goats Beard Farm, Thane Palmberg, Simply Foods, Wood Mood Farm, Prairie Birthday Farm and Farm to Market Bread.

Thank You All!!!

****Consuming raw or undercooked meats, seafood, poultry, shellfish or eggs may increase your risk of food-borne illness****

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18% Gratuity Added to Parties of 8 or More.

\$5.00 Charge for Split Entrée