

PIER 290™

VALENTINE'S WEEKEND DINNER

SHARE & SOCIALIZE

CRAB CAKE

Jumbo lump blue crab. Herb salad, grilled lemon and avocado 21

PORK FRIES

Pulled pork, house BBQ, fries, mornay, pickled jalapenos, green onion and bacon 17

CHEESE CURD PLATTER

Lightly Breaded Wisconsin Cheese served with sliced red bell peppers and ranch dressing 16

BAKED BRIE

French brie with red wine, black pepper, berry compote and a warm baguette 18

GAGE SWEET & SPICY CHIPS

Our house-made chips with blue cheese, hot honey, dry rub spice and green onions 15

CHIPS & DIP

SPIN DIP

Garlic, wilted spinach, artichokes, parmesan cheese and baguette points 18

FRENCH ONION

Smoky roasted onion dip and house cut potato chips 11

DEVEILED EGG DIP

Eggs, rice wine vinegar, smoked paprika and crackers 11

HUMMUS

Chickpeas, sesame, olive oil, lemon, chili flake and naan flatbread cuts 16

HOMEMADE "FLATBREADS"

S&P

Sausage & Pepperoni 15

CHEESE 15

TUSCAN

Artichoke and roasted pepper 18

SEARED TUNA

Seared tuna, shaved red onion, fresh herbs and ponzu aioli 26

COLD BAR

POKE STACK

Ahi tartare, smoked salmon, mini greens, avocado, sesame wontons, and wasabi vinaigrette 19

CEVICHE

Hawaiian snapper cooked with Maui goldpineapple, fresh jalapeno, lime, toasted coconut and fresh herbs 19

SHRIMP COCKTAIL

Jumbo shrimp with homemad cocktail sauce and fresh lemon 17

SALADS

CREAMY CAESAR

Crisp romaine, creamy Caesar dressing, homemade croutons, Italian white anchovies and parmesan cheese 10 / 15

HOUSE SALAD

Fresh blend of spring mix, sliced green onions, cucumbers, carrots, tomatoes and croutons 9 / 12

ARUGULA SALAD

Simple & classic. Served with shaved parmesan, kosher salt, a touch of pepper and extra virgin olive oil 10 / 13

BERRY SALAD

Mixed greens & butter leaf lettuce with seasonal berries, French feta, toasted hazelnuts and raspberry vinaigrette 21

GRILLED ROMAINE WEDGE

Applewood smoked bacon, red onion, mightyvine tomatoes, crumbled blue cheese and blue cheese dressing 18

Go overboard and add on to your salad!

SHRIMP 12 CRAB CAKE 12 CHICKEN 10 AHI TUNA 12 LOBSTER 24

SOUPS

FRENCH ONION

Rich beef broth with caramelized onions, French bread and gruyere cheese 14

TOMATO

Heirloom tomatoes with a drizzle of creme fraiche 9

WHITE CHICKEN CHILI

Roasted chicken, Pinto beans, garlic, cumin, cilantro and thyme 9

No split checks for parties of 8 or more.

Consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may contribute to foodborne illness, especially with a medical condition.

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LARGE PLATES

COQ AU VIN

Chicken braised with red wine, pearl onions, applewood smoked bacon and crimini mushrooms. Served with mashed potatoes and local carrots 34

MISOYAKI BUTTERFISH

Miso and sake marinated black cod with sticky rice, baby bok choy and pickled ginger 44

WALLEYE

Herb scented orzo, asparagus and balsamic brown butter 39

SCOTTISH SALMON

Summer squash, whipped potatoes, slow roasted tomatoes and citrus butter 37

BEER BRAISED SHORT RIBS

Creamy polenta, honey roasted carrots and crispy onion rings 37

LEMONGRASS & COCONUT CURRY

Seasonal vegetables, herbs, locally made tofu and Jasmine rice 32

LOBSTER BOIL

Maine lobster, corn, mussels, sausage and new potatoes 62

CHAR GRILL

8 OZ FILET

Hasselback potato, asparagus salad and horseradish cream 48

12 OZ NEW YORK STRIP

Blue cheese, 290 fries, oven roasted tomatoes and Gage hotel butter 44

PORK CHOP

Rhubarb, meyer lemon roasted potatoes and hot honey 38

SURF & TURF TRIO

Grilled shrimp with 4 oz beef tenderloin medallion glazed carrots, and lobster mashed potatoes 67

SWORDFISH

Asian sticky rice, baby bok choy and Thai peanut sauce 44

BBQ RIBS

baby back ribs, basted in tangy BBQ sauce. Served with coleslaw and french fries 37

LAMB CHOPS

couscous salad, seasonal vegetable and herbed yogurt sauce 42

290 STEAK STACK

Double patty, cheddar, pickle and 290 sauce 22
Beyond burger +2.5

GRILL ADD-ONS

Sautéed Button Mushrooms 7 Sautéed Onions 3 Blue Cheese and Peppercorns 5
Demi-glace 4 Béarnaise Sauce 4

DESSERT

CAMPFIRE S'MORES

Chocolate mousse with graham crumbs and toasted marshmallow fluff 12

BANANAS FOSTER

Bananas flambéed with a dark rum and cinnamon caramel sauce. Served over vanilla ice cream 15

BRANDY ALEXANDER

or

GRASSHOPPER

Classically made for your enjoyment 11

CARROT CAKE

Moist carrot cake layered with cream cheese frosting and caramel sauce 11

TRIPLE BERRY STACK

Blueberry, blackberries, and strawberries with vanilla pastry cream and malted waffle 12

SWEET ALMOND CAKE WITH ORANGE SCENTED CREAM

Simple and elegant. Served with whip cream flavor with orange zest and Cointreau 12

HOUSE MADE MANGO SORBET

Just a touch of sweet for the indecisive 10