

PIER 290®

Valentine's Day

DINNER MENU

APPETIZERS

SPINACH ARTICHOKE DIP

Spinach and artichoke hearts with feta and Italian cheeses, with a hint of chili flake and topped with breadcrumbs **18**

CHEESE CURDS

Lightly breaded Wisconsin white cheddar cheese served with sliced red bell peppers and ranch dressing **17**

CEVICHE

Fresh Gulf shrimp, cucumber, red onion, tomato, red bell pepper, cilantro, and lime juice. Served with 290 tortilla chip **20**

CHIPS & DIP ^{GF}

House-fried potato chips served with a sweet and smoky onion dip **13**

BAKED BRIE

French brie baked with red-wine-roasted berries and black peppers. Served with warm hasselback baguette. **16**

HUMMUS ^{G*}

Chickpea blended with sesame, lemon, garlic, and extra virgin olive oil. Served with carrots, cucumbers, mini bell peppers, and warm naan **17**

CRAB CAKES ^{G*}

Two jumbo lump blue crab cakes with an avocado, grapefruit, mustard, and frisee salad **26**

AHI TUNA TARTARE

Diced Sashimi grade tuna with avocado, cilantro ginger sauce and wonton chips **18**

BEEF CARPACCIO

Thinly sliced sirloin, topped with mustard, aioli, parmesan salad, and rosemary crackers **22**

290 FLATBREADS ^{G*}

- Roasted peppers, artichokes, tomatoes, and mushrooms **18**
- Pepperoni **17**
- Cheese **16**

SALADS

HOUSE SALAD ^{G*}

Fresh blend of spring greens, sliced green onions, cucumbers, carrots, tomatoes, and garlic-herb croutons **12/15**

CHOPPED GRILLED ROMAINE

With Greek flavors, cucumbers, bell peppers, oven-roasted tomatoes, feta cheese, kalamata olives, pickled onions, and lemon vinaigrette **19**

BURRATA SALAD

With roasted butternut squash, dried cranberries, toasted pumpkin seeds, and arugula **18**

BERRY MIXED GREENS

Mixed greens with seasonal berries, French feta, toasted pistachios, and raspberry vinaigrette **18**

CREAMY CAESAR ^{G*}

Classic recipe of crisp romaine, creamy Caesar dressing, homemade croutons and parmesan cheese **13/16**

Add: Shrimp **13** Crab Cake **13** Chicken **12** Ahi Tuna **12** Lobster **26**

SOUPS

TOMATO BISQUE **9**

BAKED FRENCH ONION **12**

No split checks for parties of 8 or more.

The consuming of raw or undercooked eggs, meat, poultry, seafood, or shellfish may contribute to food borne illness, especially if you have a medical condition. GF=Gluten Free G*=Gluten-free alternatives available. Menu dated January 18, 2024

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ENTREES

BROILED LOBSTER

Whole Maine lobster with herb butter and truffle fries **63**

8oz FILET AND BROILED LOBSTER COMBO

Served with roasted potatoes, fresh asparagus, and Gage herb butter **76**

BEER-BRAISED SHORT RIBS

Beer-braised beef rib. Served on a bed of creamy potato mash, roasted carrots, and crispy onion rings **39**

SEAFOOD TRIO

Selection of our daily catch with complementary sauce, starch, and vegetables **34**

BONE-IN PORK CHOP

Served with roasted potatoes, summer beans, and strawberry-rhubarb compote **36**

MEDITERRANEAN BOWL ^{GF}

Quinoa with chickpeas, smashed avocado, oven-roasted tomatoes, bleeding heart radishes, and edamame **20**

PAN-SEARED SALMON

Jeweled couscous with herbed yogurt sauce **36**

ROASTED CHICKEN

Amish Chicken breast with lemon roasted potatoes, mixed vegetable, applewood smoked bacon, and sun-dried tomato cream sauce **32**

PAN FRIED WALLEYE

Lightly flour dusted for a delicate crispy coating. Served with buttery mashed potatoes, fresh asparagus, oven-roasted tomatoes, and herb-lemon gremolata **39**

ROASTED SEA BASS

Pan-seared filet with roasted potato, Castelvetrano olives, and tomato ragu **44**

PASTA

THIN SPAGHETTI

Sweet bay scallops, blistered tomatoes, and white wine butter sauce **44**

FUSILLI GIGANTI

Green pea, asparagus, arugula, ricotta **36**

STEAK and POTATOES

Finished with 290 butter, choose one potato & one sauce, elevate with enhancements

STEAK ^{GF}

16 oz Grilled Bone-in Ribeye **58**
12 oz New York **47**
8 oz Filet **54**

POTATO

Buttery Mashed
Herb-Roasted
290 Fries

ADD SAUCE

Horseradish Cream
Red Wine Demi
Bearnaise
Peppercorn
Soy Balsamic

Enhancements: Sautéed Button Mushrooms **5** Roasted Onions **6** Grilled Asparagus **8**

DESSERTS

CHOCOLATE GANACHE CAKE

Moist chocolate cake with chocolate ganache, chocolate shavings, and chocolate sauce **13**

WARM COBBLER

Warm cinnamon apple topped with a buttery oat crumb and served with a scoop of vanilla bean ice cream **14**

COOKIES & CREAM

A trio of warm chocolate chip cookies with a scoop of vanilla bean ice cream **13**

WHITE CHOCOLATE RASPBERRY CRÈME BRÛLÉE

Made in house daily **13**

CHOCOLATE-COVERED BOMBA

Chocolate, strawberry, and pistachio gelato covered in bittersweet chocolate and served with raspberry sauce **13**

CHERRY CHEESECAKE

Vanilla bean cheesecake topped with warm cherry compote **13**