



Summer Dinner Menu

^STARTERS^

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|---|--------|
| Sashimi Tuna Pizza hoisin sauce, red onion, sashimi tuna, wasabi aioli, daikon sprouts | \$ 9 |
| Butternut Squash Ravioli toasted pumpkin seeds, gruyere, fried sage, brown butter | \$ 8 |
| Dungeness Crab Cake mango chutney, radish sprout | \$ 9.5 |
| Local Sausage Sampler kumquat, banana, plantain, spicy peanut sauce | \$ 9 |
| Cheese Plate , stone fruits, roasted fig, sherry caramel sauce | \$ 8 |

^SOUPS & SALADS^

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| Soup Of The Day | \$ 6 |
| Beet Salad chives, goat cheese mousse, lemon oil | \$ 8 |
| Bibb Lettuce roasted tomatoes, shrimp, warm ginger vinaigrette | \$ 8 |
| Nokomis Field Salad vegetable crudité | \$ 7.5 |
| Avocado Salad avocado, salmon lox, balsamic, cucumber, coriander | \$ 8 |
| Heirloom Tomato Salad feta cheese, opal basil, pesto, balsamic, crouton | \$ 8 |

^MAIN COURSE^

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|---|-------|
| Flank Steak fingerling potato, summer vegetables, candied pesto | \$ 18 |
| Lamb Osso Buco ratatouille, gnocchi, brown butter, baby swiss chard | \$ 18 |
| Tasmanian Salmon peas, wild mushrooms, cipolini, pea tendrils, butter sauce | \$ 18 |
| Duck Two Ways confit and breast, candied kumquats, cipolini, orange sauce | \$ 21 |
| Pan Seared Scallops heirloom tomatoes, chorizo, warm artichoke vinaigrette, cucumber | \$ 19 |
| Prosciutto Wrapped Walleye green mussels, artichoke, piperade, olive, white wine sauce | \$ 17 |
| Lake Trout purple sticky rice, coconut, stone fruit relish, fig, soy glaze | \$ 17 |

^DESSERTS^

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|--|------|
| Key Lime Crème Brûlée chocolate profiterole | \$ 7 |
| Strawberry Shortcake lavender biscuit, strawberry ice cream | \$ 7 |
| Mascarpone Cheesecake wafer crust, currant jam | \$ 7 |
| Flourless Chocolate Cake hazelnuts, crème anglaise | \$ 7 |
| Plum and Blueberry Crisp vanilla ice cream | \$ 7 |

5593 North Shore Dr. Duluth, MN 55804 Phone: 218-525-2286 www.nokomisonthelake.com
Sean Lewis, Chef/Owner

8/12/2010



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Checks for parties of 7 or more will include an 18% gratuity.
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