

# W.A FROST AND COMPANY

## Dinner Menu

Executive Chef: Grant Nelson

(DF,GF) Roasted Carrot & Coconut Soup ~ Coconut Milk / Scallions	9 / 14
Bread Plate ~ Baguette / Multigrain / Whipped Sea Salt Butter	13
(DF,GF) Arugula Salad ~ Radish / Asparagus / Snap Peas / Egg / Green Olive Dressing	15
(GF) Cucumber Crunch ~ Broccoli / Chickpeas / Avocado / Green Goddess Dressing	15
(GF) Wedge ~ Iceberg / Bacon Lardons / Oven Dried Tomatoes / Herbs / Blue Cheese	16

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French Fries ~ Housemade Fry Sauce	11
(GFP) Deviled Eggs ~ Smoked Trout / Roe / Dill	13
(GF) Stuffed Piquillo Peppers ~ Caponata / Goat Cheese	15
(DF) Spring Vegetables ~ Asparagus / Peas / Crispy Zucchini Ribbon / Dill Cilantro Oil	16
Lamb Gyro Pita Flatbread ~ Feta / Tzatziki / Cherry Tomato	16
(DF) Jerk Drummies ~ Jerk Marinated Chicken Drummies / Pineapple Rum Glaze	18
(DF) Chilled Seafood Cocktail ~ Shrimp / Mussels / Clamato / Avocado / Tortilla	20
(GFP) Baked Brie ~ Blueberry Onion Marmalade / Rosemary / Baguette	22
(DF) Tuna Poke* ~ Soy Ginger Dressing / Fruit Salsa / Rice Cracker	22
(GFP) Spinach Artichoke Dip ~ Cilantro / Mozzarella / Parmesan / Jalapeño / Lahvosh	23
(DF,GF) Steak Tips ~ Quinoa Tabbouleh / Garlic Aioli	25
(GFP) Mussels ~ White Wine Clam Broth / Creme Fraiche / Toasted Baguette	25
Lamb Belly ~ Watercress Puree / Ricotta Squash Blossom / Zucchini	27
(GFP) Charcuterie ~ 3 Local Meats / 3 Local Cheeses / Accompaniments	35

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Pesto Pasta ~ Basil Walnut Pesto / Mozzarella Pearls / Cherry Tomato / Parmesan	31
(GF,DFF) Walleye ~ Ajo Blanco / Almonds / Grape / Celery	43
(GF) Half Chicken ~ Baked Beans / Rhubarb / Cornbread	45
Tomahawk Pork Chop ~ Spinach Spaetzle / Bacon Lardons / Tomato / Maple Bacon Jus	46
(GFP,DFF) 14oz NY Strip* ~ Broccoli / Fresno / Sesame / Steak Sauce	63
Frost Burger ~ Bacon Jam / Lettuce / Pickles / American / Fries	22

Add Protein  
Chicken / 9  
Shrimp (2) / 12  
Sliced Steak / 14

Allergen Info (GF) Gluten Free, (GFP) Gluten Free Possible, (DF) Dairy Free, (DFF) Dairy Free Possible

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

\*\*For your convenience, a 20% gratuity will be automatically applied to the final bill for parties of six or more guests. We appreciate your understanding and support of our service team.

\*\*If you use a credit card, we will charge an additional 3.0% to help offset processing costs. This amount is not more than what we pay in fees. We do not surcharge for debit cards or cash payment.