

# SMALL PLATE PRELUDES

*Balzac is proud to return to our roots in small plate dining.*

*The Preludes portion of our menu offers traditional light fare, but prepared for you with our dedication to perfection and intended for pairing with our award winning wine list, a fine beer, or one of our original cocktails.*

## INTRODUCTIONS

SPICED NUTS / 4

BAGUETTE & HERB BUTTER / 3

OLIVE BLEND / 3

GARLIC MUSHROOMS / 4

INTRO COMBO / 10  
(CHOOSE THREE)

## DIPS

ARTICHOKE, SPINACH & CHEESE DIP / 9

*Topped with parmesan and served with garlic crostini*

MANCHEGO BRULEE / 10

*Baked Spanish Manchego cheese custard topped with caramelized Serrano ham and garlic crostini*

## SOUPS

SOUP DU JOUR / 6

FRENCH ONION SOUP / 7

*Served topped with crostini and broiled gruyere*

## CANAPES

*served on French crostini*

TROUT & CHEDDAR / 9

*Widmer 4 year aged cheddar melted with Ducktrap smoked trout and granny smith apples*

PIMENTO CHEESE / 6

*A southern classic cheese spread served as a signature item at the Masters tournament.*

*Served with watercress and cherry tomatoes*

FOIE GRAS MOUSSE / 10

*Housemade foie gras mousse with sliced pear & grapes*

CANAPE SAMPLER / 10

*Two of each*

## SALADS

*served on mixed greens (ADD SHRIMP / +3)*

HOUSE SALAD / 5

*Feta, tomatoes, candied walnuts, carrots with balsamic walnut vinaigrette*

CAPRESE SALAD / 6

*Crave Brothers fresh mozzarella, tomatoes, gastrique and basil oil*

PB & G / 5

*Sliced pears, beets, chevre style goat cheese and lingonberry vinaigrette*

## PIZZAS

ITALICO / 10

*Marinara and three cheese blend*

ITALICO DELUXE / 13

*Marinara, three cheese blend, sausage, onions and peppers*

MARGARITA / 11

*Chevre cheese, mozzarella, fresh basil, sun-dried and Roma tomatoes*

BBQ DUCK / 13

*Roasted duck, onions, mushrooms, and blackberry BBQ with mozzarella*

CHEF'S SPECIAL

*Ask server for details*

# SMALL PLATE CLASSICS

*Balzac is proud to return to our roots in small plate dining.*

*These Balzac Classics are prepared as smaller portions at smaller prices, encouraging you to have fun and enjoy a variety of what we have to offer. Our menu is intended for you to share & sample!*

## TUNA TARTARE\* / 9

*Abi tuna tossed with sesame oil, bell peppers and spices; served tartare style with wasabi vinaigrette and wonton crisps; made fresh daily*

## SCALLOPS / 13

*Two seared sea scallops with porcini brown butter sauce and drizzled with Pernod*

## CRAB CAKES / 12

*Seared crab cakes served with chipotle aioli*

## SAFFRON CHORIZO MUSSELS / 9

*Fresh Prince Edward Island mussels and smoky chorizo sausage served in a saffron garlic broth with bread*

## FIRECRACKER SHRIMP / 11

*Five shrimp encrusted with spicy panko breading and served with sweet chili sauce*

## DUCK NACHOS / 9

*White tortilla chips topped with roasted duck, bacon, gruyere cheese blend, scallion crême fraiche and pico de gallo*

## DUCK FAT POUTINE / 9

*Our hand cut frites topped with cheese curds and decadent duck fat gravy*

## MUSHROOM NAPOLEON / 8

*Two nut crusted portabella mushrooms layered with creamed spinach and fresh mozzarella*

## COQ AU VIN CHICKEN WINGS / 8

*Eight plump chicken wings cooked in this classic French style with bacon and crisped on the grill*

## BRAISED LAMB SHANK / 11

*Braised New Zealand lamb shank au jus with pearl onions*

## OXTAIL POT PIE / 10

*Stewed oxtail and shank with carrots, potatoes, pearl onions and topped with a flaky crust*

## BALZAC SAC MAC / 7

*Cavatappi pasta topped with a creamy bleu cheese béchamel sauce and toasted panko bread crumbs*

ADD BACON, SAUSAGE, OR FRESH VEGGIES / +1

## LARGE PORTION SAC MAC / 10

ADD BACON, SAUSAGE, OR FRESH VEGGIES / +2  
ADD SHRIMP / +3

## GRILLED SALMON / 13

*5oz grilled salmon filet served with horseradish cream and mashed beets*

## PORK BELLY AND WHITE BEANS / 9

*Braised pork belly served with molasses white beans*

## PETITE TENDERLOIN\* / 16

*Grilled 5 ounce tenderloin served with brie mashed potatoes and roasted mushrooms*

ADD ROTH KASE SMOKED MOODY BLUE / +2

## FRITES / 5 (LARGE PORTION / 7)

*Handcut potatoes French fried and served with chipotle mayo, black tea mustard or curry ketchup.*

## BRIE MASHERS / 5

*Fingerling potatoes mashed with triple cream brie*

## GRILLED ASPARAGUS / 4

*With hollandaise*

## CAULIFLOWER GRATIN / 7

*With gruyere*

## BABY CARROTS / 4

*Glazed with aged balsamic from Modena*



\* Consuming raw or undercooked meat, eggs, poultry or seafood increase your risk of contracting a foodborne illness.

# CHEESE PLATES

ONE CHEESE / 9

TWO CHEESES / 15

THREE CHEESES / 20



## WISCONSIN

### MARIEKE GOUDA

*Aged 9-12 months—unpasteurized cow's milk gouda; creamy full-flavored, sharp but not bitter; overall clean flavor*

### ROTH GRAND CRU GRUYERE SURCHOIX

*This is a cheese lover's cheese! Strong, semi-firm cheese with nutty undertones, creamy and crystalline.*

### CRAVE PETIT FRERE

*Soft-ripened whole cow's milk cheese; earthy, fruity, mushroomy*

### CARR VALLEY BILLY BOY BLEU

*Goat's milk bleu; fruity, briney and crumbly; a great "beginner" bleu*



## IOWA

### PRAIRIE BREEZE CHEDDAR

*Pasteurized cow's milk cheddar—sweet, pleasant sharpness; 2009 American Cheese Society Winner, Aged Cheddar*

### DOMESTIC BRIE

*Soft fruity white cheese made from whole cow's milk*

### CHEVRE

*Spreadable tangy cheese made from goat milk*

### MANCHEGO GRAN VALLE

*World award winning sheep milk cheese; long finish*

### ADD EITHER OF THE FOLLOWING:

PROSCIUTTO / 4

TAPAS OLIVE SELECTION / 2

# DESSERTS

### CREME BRULEE / 6

*The traditional vanilla custard topped with a contrasting layer of hard caramel*

### HECKUVA BROWNIE / 6

*Warm brownie dotted with Callebaut chocolate and topped with saltine crusted vanilla bean ice cream, caramel sauce and black sea salt*

### KEY LIME TART / 6

*Key lime custard topped with fresh whipped cream*

### CHEDDAR SCONE WITH APPLE / 6

*Aged cheddar with a fresh cream scone served warm with roasted apples and a scoop of vanilla bean ice cream*

MONDAY - FRIDAY  
4 PM TO 6 PM

555  
HAPPY HOUR

\$5 WINES  
\$5 APPS  
5 DAYS A WEEK

MUSSELS MONDAY

3 MUSSEL & WINE PAIRINGS

WINO WEDNESDAYS

~ EVERY WED. 6PM TO CLOSE ~

HALF OFF!

SPLITS AND HALF-BOTTLES

SUNDAYS  
RAID THE CELLAR

EVERY SUN 3PM - CLOSE

~ HALF OFF ~  
SELECT RESERVE WINE

# SIGNATURE COCKTAILS

*Rather than feature drinks you may already be familiar with, we have gone to great lengths to make cocktails using local distilleries and wine. Salute!*

## THE VIADUCT / 11

*Reborst Citrus+Honey Vodka, white wine, triple sec & sour; garnished with twist*

## THE SUNDOWNER / 11

*Reborst Gin, fresh lemon juice and pomegranate liqueur shaken; topped by LBV Port*

## HONEY CRISP "OLD FASHION" / 8

*AEpple Treow Apple Brandy, Von Stiehl Cherry Bounce, Angostura bitters & soda; garnished with an orange slice*

## BALZAC TOMMY GUN / 9

*Ginger infused Great Lakes KK Whiskey, Rothman & Winter Apricot Liqueur and lemon juice. Shaken, strained, topped with Cava and served on the rocks*

## THE ARLINGTON / 9

*Yabarra Bay Whiskey, Sauci dessert wine served on the rocks with ginger beer and an orange twist*

## THE 15 / 11

*Our version of the Side Car. Metaxa Brandy, Great Lakes Kirsch, Lemon Juice and a splash of Simple syrup with an orange twist*

## THE ARLINGTON / 9

*Yabarra Bay Whiskey, Sauci dessert wine served on the rocks with ginger beer and an orange twist*

## HOT SPICED WINE / 9

*Wollersheim Red Wine simmered with spices, lemon and orange zest, served warm*



## BEER

### DRAUGHT BEER

Stella Artois Lager / 5  
Hoegaarden Belgian White / 4  
Lakefront Riverwest Stein Lager / 4  
Guinness Stout / 4  
Lakefront Seasonal Selection / 4  
3 rotating taps (ask server)

### LAGERS/PILSNERS

Miller High Life / 3  
Miller Lite / 3  
Pabst Blue Ribbon / 3  
Amstel Light / 4  
Corona Extra / 4  
Czechvar / 4  
Heineken / 4

### WITTE (WHITE)

Bavick-De Brabandere Wittekerke / 5  
O'so The Big O / 4  
Unibroue Blanche de Chambly / 6

### WHEAT/WIESSE

3 Floyds Gumball Head / 4  
Hacker-Pschorr / 6  
Unibroue La Fin du Monde / 6

### AMBERS

Ale Asylum Ambergeddon / 4  
New Belgium Fat Tire / 4

### PALES

Boddingtons Pub Can / 5  
Furthermore Knotstick / 4  
Grand Teton Sweetgrass / 4  
Sierra Nevada / 4

### INDIA PALE ALE

Bells Two Hearted / 4  
Lagunitas / 4  
Potosi Snake Hallow / 4

### BROWNS

Newcastle / 4  
New Glarus Fat Squirrel / 4

### PORTER/STOUT

Breckenridge Vanilla Porter / 4  
Great Lakes Edmund Fitzgerald Porter / 4  
Left Hand Milk Stout / 4

### BELGIAN (ESQUE)

New Glarus Spotted Cow / 4  
Chimay Premier / 12  
Duvel Golden Ale / 9  
L. Huyghe Delerium Tremens / 11

### GERMAN (ESQUE)

Great Lakes Dortmunder Gold / 4

### CIDER/FRUIT BEER

Lindemanns Framboise / 14  
Magners Pear Cider / 5  
Strongbow Apple Cider / 4  
New Glarus Belgian Red (.75L) / 16

### STRONG ALES

New Holland Dragons Milk / 7  
Rouge Dead Guy / 4  
Lakefront Bridge Burner (22oz) / 9