

41 South Menu

APPETIZERS

APRICOT FIRE SHRIMP COCKTAIL 8

Grilled prawns brushed with huckleberry glaze, Served with a habanero apricot cocktail sauce

LOBSTER CREPES 11

Two crepes surrounding succulent lobster and caramelized leeks, oven baked and served with lemon beurre blanc and chive oil

BRIE EN CROUTE 9

Delicate Brie cheese topped with raspberry preserves and toasted almonds, wrapped in puff pastry, oven baked, served with crostinis & Wisconsin honeycomb

FLAT BREAD NAPOLEON 7

Grilled flat bread with extra virgin olive oil and garlic layered with spinach, marinated tomato, artichoke hearts, caramelized onion and feta cheese mousse, Served with balsamic glaze and basil oil

41 SOUTH CRAB CAKES 11

Lump blue crab combined with crispy bacon, red peppers, onions, basil, cilantro and garlic, pan seared and served with lemon dill aioli

CALAMARI 9

Lightly dredged in seasoned flour and quick fried
Served with lemon basil aioli

BRUSCHETTA 7

Fresh basil and tomatoes tossed with extra virgin olive oil, minced garlic, red onions and parmesan cheese, toasted to order on a French baguette and garnished with balsamic glaze

SALADS

WEDGE 6

Quartered iceberg lettuce topped with homemade creamy blue cheese dressing, apple wood smoked bacon, cherry tomatoes, locally produced Litehouse® blue cheese crumbles and scallions

ROASTED ROOTS 7

Red beets, carrots, parsnips, turnips and fresh fennel bulb all coated with olive oil,

spices and herbs, slow roasted and garnished with fresh arugula and dill tossed in marinated tomato vinaigrette

CLASSIC CAESAR SALAD 5

Blended olive oil, garlic, parmesan, lemon juice and anchovy filet, tossed with crispy romaine lettuce and finished with grated parmesan and home made croutons

SPINACH SALAD 8

Fresh organic baby spinach with toasted pine nuts, marinated red onion, mandarin oranges, dried cherries and goat cheese, tossed in champagne poppy seed vinaigrette

SOUPS

Soup du Jour
Cup 3 Bowl 5

HATCH GREEN CHILE BEEF STEW Cup 4 Bowl 6

A hearty blend of vegetables, potatoes and tender braised beef combined with the world's best green chiles from New Mexico

STONE HARBOR CRAB BISQUE Cup 5 Bowl 7

Traditional bisque from the east coast with lump crab, cream and sherry

ENTREES

All Entrees include Fresh Bread, choice of House Salad or Soup du Jour, choice of Buttermilk Whipped Yukon Potatoes or Herbed Rice Pilaf and Fresh Vegetable du Jour

HONEYCOMB SALMON 22

Wild Alaskan Sockeye filet, pan seared with skin on and finished with a whole grain mustard sauce, Wisconsin honeycomb and frizzled leeks

SEARED SCALLOPS 26

Fresh diver caught sea scallops perfectly pan seared, garnished with toasted coconut and served with a saffron and vanilla bean brandy cream sauce

POTATO CRUSTED BASS 28

Flaked Idaho potatoes surrounding fresh Chilean sea bass, oven baked and served with a rich tarragon lobster sauce

GREEN CHILE SHRIMP LINGUINE ALFREDO 19

Sandia Chiles from New Mexico combined with a cream sauce of shallots, garlic, parmesan and white wine, served with sautéed jumbo shrimp

BEEF STROGANOFF 20

All natural Angus beef tenderloin, pan seared with caramelized onions and mushrooms, tossed in our sour cream veal demi-glace, served over egg noodles and garnished with sour cream and chives

STEAK OSCAR 33

8 oz. all natural Angus beef, pan seared and oven baked to temperature, topped with lump crab and sauce Béarnaise

STEAK AND FRIES 23

12 oz. Blue Mesa rib eye grilled to your liking and finished with garlic and roasted shallot compound butter, served with sweet potato fries

STEAK AND SHROOMS 25

8 oz. Blue Mesa all natural sirloin, pan seared and topped with roasted garlic Portobello mushroom demi-glace

CHICKEN CORDON BLEU 18

Boneless, skinless chicken breast stuffed with Black Forest ham and Gruyere cheese, breaded and oven baked, served with sauce supreme and white truffle essence

BABY BACK RIBS 24

Dry rubbed, grilled and braised in beer, with cranberry chipotle barbeque sauce

41 SOUTH BURGER 11

8 oz beef patty, grilled to your preference, served on a toasty bun with crispy lettuce, red onion, tomato and mayonnaise. With your choice of cheddar, Swiss or Gorgonzola. Served with sweet potato fries

NEW ZEALAND LAMB CHOPS 30

Organic New Zealand lamp chops marinated in fresh mint, extra virgin olive oil, shallots, apple cider vinegar and honey, grilled to your preference and brushed with a balsamic reduction

STUFFED CHOP 21

10 oz. center cut pork chop stuffed with mushroom duxelle, charbroiled and served with sauce Bordelaise

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.