

TROVATO

AT HIDDEN RIVER GOLF & CASTING CLUB

SOUP AND SALAD

Add: grilled chicken breast 14 | prawns 20 | catch of the day MP | filet 34 | scallops 30

SOUP OF THE DAY 12

HOUSE BREAD SERVICE 7

Mixed artisan breads, grissini, aged balsamic, herbed olive oil

HIDDEN CASA SMALL 9 | LARGE 16

Mixed greens, red onion, apple, pecan, english cucumbers, heirloom tomatoes, pomegranate vinaigrette

SHAREABLES

CHEF’S CHARCUTERIE 29

Prosciutto, coppa, soppressata, mozzarella, fontina, parmesan reggiano, olives, pickled vegetable, nuts, jam and mustard, crostini, grissini

BRUSCHETTA HALF 10 | FULL 17

Baby heirloom tomatoes, garlic, basil, balsamic, goat cheese, parmesan, ciabatta crostini

CALAMARI GIARDINERE 21

Pickled vegetable, parmesan, saffron aioli, pomodoro sauce

CLASSICS

Gluten-free pasta and crostini available upon request

CHICKEN PICCATA 39

Egg battered, jumbo asparagus, caramelized leek and whipped Yukon gold potatoes, lemon caper butter sauce

RIGATONI BOLOGNESE 35

Veal, Wagyu beef and pork, San Marzano tomatoes, rosemary, parmesan, grilled ciabatta

VEAL CHOP MARSALA 69

Prime veal chop, caramelized leek and whipped Yukon gold potatoes, , brown butter mushrooms, sweet Marsala wine sauce

FAVORITES

Gluten-free pasta and crostini available upon request

PRAWN SCAMPI 39

Squid ink linguine, andouille sausage, spinach, fresno chile, lemon butter, grana padana parmesan, grilled ciabatta

FILET MIGNON 57

Baby potatoes, jumbo asparagus, roasted tomato, truffle aioli, veal demi-glace

WAGYU SHORT RIB 54

Garden herb polenta, goat cheese, balsamic cipollini onions, guajillo demi-glace, crispy leeks

CAESAR SIDE 10 | FULL 18

Romaine, parmesan reggiano, crushed focaccia croutons, dried caper, Meyer-lemon dressing, white anchovy

MODERN CAPRESE 22

Ramp and walnut pesto, balsamic caviar, mozzarella, arugula, lemon dust, heirloom tomatoes

PASTA OF THE DAY MP

Chef’s seasonal pasta feature

MEATBALLS 20

Bison, boar, elk, wagyu beef, pomodoro, basil, mozzarella, focaccia

ROASTED BRUSSELS 18

Grana padana parmesan, meyer lemon oil, solera sherry vinegar, pancetta

CATCH OF THE DAY

Chef rotating composed seasonal fish dish **MP**

EGGPLANT PARMESAN 36

Ramp and walnut pesto, heirloom tomatoes, baby mozzarella and parmesan, pomodoro sauce, arugula salad, aged balsamic

DIVER SCALLOP RISOTTO 48

Asparagus, peas, capers, pancetta, lemon butter, grilled ciabatta

SPAGHETTI AND MEATBALLS 31

Wild game meatballs, spaghetti, pomodoro sauce, parmesan, grilled ciabatta

Owners - John and Becky Duffey
Executive Chef & Partner - Dean H Grill
Sous Chef - Dustin Stewart

Local Partners

Soul Springs Farm - Big Stone Bay Fishery

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

TROVATO

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SPARKLING & ROSE

ARISSI PROSECCO Italy	10
BIELER PERE FILS Coteaux de Praonce, France	11/40

WHITE

TORMARESCA CHARDONNAY Puglia, Italy	10/36
PRENDO PINOT GRIGIO Alto Adige, Italy	12/45
ARCTUROS LATE HARVEST RIESLING Leelanau Peninsula, Michigan	13/48
JACQUES DUMONT SAUVIGNON BLANC Loire Valley, France	13/48
PALLADINO GAVI DEL COMUNE DI GAVI Piedmont, Italy	15/58
LOUIS JADOT BOURGOGNE BLANC Beaune, France (Chardonnay)	18/70
DOMINIQUE ET JANINE CROCHET SANCERRE Loire Valley, France (Sauvignon Blanc)	20/78
CAKEBREAD CHARDONNAY Napa Valley, California	22/84

RED

CENTINE BANFI TOSCANA ROSSO IGT Italy (Red Blend)	13/48
SOUS SOL BARBERA Yakima, Washington	14/52
ERATH RESPLENDENT Willamette Valley, Oregon	15/58
DECOY CABERNET SAUVIGNON Dundee Hills, Oregon	15/58

HOUSE COCKTAILS

SPARTAN MARGARITA Blanco Tequila, tart cherry syrup, lime juice, Disaronno amareto, Cointreau, salt lime foam	16
LAVENDER LEMON DROP Citrus Vodka, lavender syrup, lemon juice, Cointreau	16
WHITE GRAPEFRUIT COSMO Grapefruit Vodka, white cranberry juice, lime juice, Cointreau	15
HIDDEN OLD FASHIONED Bonded Bourbon, demerara syrup, bitters, Michigan maple syrup Guinness foam	15
ESPRESSO MARTINI Espresso vodka, demerara syrup, coffee liqueur, fresh espresso	16

SPRITZES

ELDERFLOWER SPRITZ Elderflower Liqueur, Gin, Prosecco, soda water, lemon juice	13
LIMONCELLO SPRITZ Limoncello, Prosecco, soda water	13

DRAFT BEER

BELL’S TWO HEARTED IPA	7
BELL’S OBERON	7
STELLA ARTOIS	7
SHORT’S LOCAL’S LIGHT	7

**Ask your server about rotating drafts*

CHEF DEAN’S SEASONAL MOCKTAIL MP

DOMAINE CASTREL OUALOU LIRAC Rhone Valley, France	16/62
BRANCAIA TRE ROSSO IGT Toscana, Italy	17/66
PENFOLDS MAX’S CABERNET SAUVIGNON Adelaide Hills, South Australia	18/70

\$25 select bottles or \$50 w/ Charcuterie Board

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