

DINNER



MENU

STARTERS

BAKED FETA	16
Cucumber, Tomato, Pickled Onion, Kalamata, Grilled Bread	
TUNA CRUDO	22
Preserved Lemon, Shallot, Togarashi, Olive Oil	
FRIED CALAMARI	17
Zucchini, Squash, Lemon, Basil, Pomodoro, Lemon Aioli	
CORN BREAD AND BUTTER	8

SEAFOOD AND PASTA

HORSERADISH CRUSTED WHITEFISH	31
Fregola Sarda, Corn, Lemon Beurre Blanc	
FAROE ISLANDS SALMON	34
Cannellini Bean, Escarole, Kalamata Olive Caramel	
SHRIMP AND GRITS	28
Chorizo, Cherry Tomato, Castelvetrano Olive, Calabrian Chili	
WILD BOAR BUCATINI	25
Escarole, Fennel, Lemon, Parmesan	
POTATO GNOCCHI	22
Broccoli, Summer Squash, Lemon, Parmesan, Hemp Seed	

VEGETABLES TO SHARE

POPCORN CAULIFLOWER	12
Pickled Onion, Cilantro, Sesame Seed, Basil Aioli	
ROASTED CORN	11
Poblano, Cotija, Tarragon, Lime, Chipotle Aioli	
BLISTERED SHISHITO PEPPERS	13
Tahini, Lime, Cilantro, Sesame Seeds	

SALADS

WATERMELON	12
Arugula, Goat Cheese, Pine nut, Yuzu Vinaigrette	
GREEK	12
Bell Pepper, Cucumber, Cherry Tomato, Kalamata, Feta Red Wine Vinaigrette	
HEIRLOOM TOMATO	15
Green Bean, Quinoa, Burrata, Basil Pesto	

LAND

SKIRT STEAK	36
Pommes Frites, Grilled Onion, Chimichurri	
TERIYAKI GLAZED DUROC PORK CHOP	34
Grilled Leek, Peanut, Scallion, Sesame Oil	
MAPLE LEAF FARMS ROASTED HALF DUCK	38
Green Bean, Corn, Black Rice, Orange Gastrique	
HARISSA ROASTED HALF CHICKEN	26
Grilled Gem Lettuce, Salsa Verde, Lime	
PRIME BURGER	18
Onion Jam, Homemade Pickle, Wisconsin White Cheddar Black Pepper Aioli, Brioche Bun, Fries	

NOTE: Please notify your server if you have any allergies.
"Consuming raw or undercooked meat, poultry, seafood, or eggs
May increase your risk of foodborne illness"

SWEETS

CHOCOLATE MOUSSE	10
Apricot Jam, Whipped Cream, Hazelnut	
STRAWBERRY SHORTCAKE	10
Whipped Cream, Local Honey	
FRIED ICE CREAM	10
Banana, Gingered Pineapple	
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