

**PIER  290®**  
*Valentine's Day*  
**DINNER MENU**



**APPETIZERS**

**SAY CHEESE & CHEERS (Perfect for Two)**

A pairing of Brillat-Savarin and aged Gruyère with honeycomb, Marcona almonds, Forelle pears, and toasted focaccia. Served with two glasses of Veuve Clicquot Brut Champagne **49**

**SPINACH ARTICHOKE DIP**

Spinach and artichoke hearts with feta and Italian cheeses, with a hint of chili flake and topped with breadcrumbs **21**

**CHEESE CURDS**

Lightly breaded Wisconsin white cheddar cheese served with spicy marinara **18**

**CRAB CAKES <sup>G\*</sup>**

Two jumbo lump blue crab cakes with white asparagus salad, bernaise sauce, and crispy lemon **28**

**OYSTERS: HOT OR COLD**

**HOT: OYSTERS ROCKEFELLER**

Fresh East Coast oysters shucked and stuffed with wilted spinach, 290 bacon, butter, garlic bread crumbs, and fresh lemon **26**

**COLD: NAKED COWBOY OYSTERS**

Fresh East Coast oysters shucked and served with fresh 290 cocktail sauce and lemon **26**

**COCONUT SHRIMP**

Served with lime and ragoon cream **26**

**DEVILED EGGS <sup>GF</sup>**

A 290 classic favorite **16**

**SALADS**

**PIER SALAD**

Fresh blend of spring greens, sliced green onions, cucumbers, carrots, tomatoes, and garlic-herb croutons **12/15**

**ARUGULA SALAD <sup>GF</sup>**

Arugula with roasted beets, dried cranberries, toasted walnuts, and goat cheese **16/20**

**CREAMY CAESAR <sup>G\*</sup>**

Classic recipe of crisp romaine, tomatoes, creamy Caesar dressing, and crispy parmesan **14/18**

**Add: Shrimp 13 | Crab Cake 13**

**Chicken 10 | Ahi Tuna 12 | Lobster 25**

**SOUPS**

**ROASTED TOMATO WITH BASIL AND PARMESAN CREAM 11**

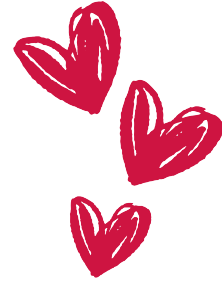
**CHICKEN CHILI 11**

**BAKED FRENCH ONION 14**

No split checks for parties of 8 or more.

\*The consuming of raw or undercooked eggs, meat, poultry, seafood, or shellfish may contribute to food borne illness, especially if you have a medical condition. GF=Gluten Free G\*=Gluten-free alternatives available. Menu subject to change. January 15, 2026

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**ENTREES**

**7 OZ FILET\***

Classically seasoned and char-grilled. Served with herb-roasted potatoes, green beans, and red wine and bernaïse sauce **58**

**BRAISED SHORT RIBS\***

Red wine braised beef rib, served on a bed of buttery mashed potatoes, roasted carrots, and crispy onion rings **41**

**TENDERLOIN STROGANOFF\***

Beef tenderloin chunks that are braised with onions and mushrooms. Served with a cream sauce over pappardelle pasta **33**

**ROSÉ COQ AU VIN**

Chicken braised with rosé wine, bacon, pearl onions, and mushrooms. Served with buttery mashed potatoes, and local carrots **34**

**SCOTTISH SALMON\* <sup>GF</sup>**

Scottish salmon with beetroot risotto, lemon crema, and glazed walnuts **39**

**290 WALLEYE <sup>G\*</sup>**

Pan fried with roasted peppers, lemon-herb wild rice, citrus butter, and romesco sauce **41**

**ANGEL HAIR WITH WHITE WINE AND CLAMS SAUCE**

Fresh Manilla clams steamed with garlic, white wine, red chili, fresh parsley, and tossed with angel hair pasta **38**

**FILET, KING CRAB, AND LOBSTER XOXO**

Our 7 oz filet paired with roasted broccolini, red wine sauce, and king crab and lobster mac and cheese **84**

**ROASTED VEGETABLE NAPOLEAN**

Flaky puff pastry layered with grilled asparagus, slow-roasted tomatoes, butternut squash, sautéed spinach, and roasted mushrooms, brushed with umami-rich miso butter **32**

**MARRY ME CHICKEN TORTELLONI**

Four-cheese stuffed tortelloni tossed with slow-roasted chicken, caramelized fennel, and a rich sun-dried tomato, garlic, and parmesan cream sauce **39**

**DESSERTS**

**BOMBA**

Classic vanilla and chocolate gelato separated with almonds, cinnamon and a chocolate shell. Served with raspberry sauce **13**

**WARM APPLE COBBLER**

Cinnamon-scented apples slow roasted with warm spices and topped with a buttery oat crumb topping. Served with a scoop of vanilla bean ice cream and caramel drizzle **15**

**PASSION FRUIT CRÈME BRÛLÉE <sup>GF</sup>**

Sweet custard with a caramelized-sugar top **13**

**VANILLA BEAN CHEESECAKE**

New York cheesecake with luxardo cherries and candy hearts **15**

**STRAWBERRY FONDUE**

Fresh strawberries and delicate French meringue kisses for dipping in warm melted chocolate. Perfect for two **25**