

# Euphemia Haye

Euphemia Haye was the grandmother of Leslie R. Buntin, founder of this restaurant. Les wanted to have a place with a warm, friendly ambiance and excellent service. As chef, he wished to create an imaginative menu from the finest foods available.

Since 1980, we have maintained those high standards and along the way established even more of our own.

We believe you will truly enjoy the eclectic selection of fine fare that we offer. Our menu has been chosen from reading, traveling, and many hours over a stove.

And so, from all of us at Euphemia Haye, please enjoy your dining experience.

Yours Truly,

Chef Raymond & D'Arcy Arpke  
And Staff

We gladly accept these fine credit cards:  
MasterCard, VISA, American Express, Carte Blanche, Diners' Club, and Discover

A 20% GRATUITY WILL BE ADDED TO THE CHECK TOTAL  
FOR PARTIES OF 6 OR MORE, OR PARTIES REQUIRING SEPARATE CHECKS.  
THERE WILL BE AN ADDITIONAL CHARGE FOR SPLIT ITEMS.

Food from animals such as meat, poultry, fish, shellfish, and eggs when eaten raw or undercooked sometimes contain harmful viruses and bacteria that can pose a risk of food borne illness. Young children, pregnant women, older adults, and those with compromised immune systems are particularly vulnerable.

# APPETIZERS

## Arab States

**HUMMUS BI TAHINA\*** 11.50  
A smooth chickpea, garlic, tahina and lemon purée served with hot pita bread, Greek peppers, and kalamata olives

## Euphemia Haye

**ZUCCHINI FETTUCCINI\*** 12.50  
Fresh strips of zucchini quickly sautéed in roasted garlic olive oil, topped with homemade tomato sauce and Sartori parmesan shavings

## Euphemia Haye

**FRIED GREEN TOMATO FUSION** 14.00  
Panko and cornmeal-crusted green tomatoes, pan-fried and served with a spicy, roasted red bell pepper sweet chili sauce and topped with pecan pesto and feta cheese

## Russia

**SMOKED SALMON ON BUCKWHEAT CRÊPES** 14.25  
Thinly sliced, cold-smoked Salmon served over warm, Russian-style crêpes, garnished with a duet of caviars, sour cream, minced onions capers and fresh dill

## Alsace

**CHEF'S PÂTÉ** 10.75  
A mixture of duck livers, veal, mushrooms, fine herbs, and garlic, served with fresh vegetables, capers, diced onions, and hot toast

## Italy

**IMPORTED WHITE ANCHOVIES** 18.00  
Marinated white anchovies imported from Italy, served with bruschetta

## Pacific Rim

**PEPPER CRUSTED TUNA SASHIMI\*** 19.50  
Fresh Florida tuna, pan-seared rare, chilled, and sliced. Accompanied by a seaweed salad, fried rice noodles, teriyaki poached ginger, and wasabi aioli

## Euphemia Haye

**SNAILS LESLIE\*** 14.00  
Burgundy Helix snails with braised mushrooms in an herb, sherry, and garlic butter sauce

## Euphemia Haye

**SWEET N' SPICY SHRIMP\*** 17.50  
Jumbo Gulf shrimp, seasoned with Cajun dust, char-grilled, and served with honey-mustard sauce

*\*Indicates dish is gluten free or can be made gluten free*

## SALADS

Mexico

**CLASSIC CAESAR SALAD\*** 11.00

Crisp Romaine lettuce in a creamy lemon and anchovy dressing with garlic, Parmesan and croutons

ADDITIONAL ANCHOVY FILLETS 2.75  
ADDITIONAL IMPORTED WHITE ANCHOVY FILLETS 11.00

Euphemia Haye

**BABY ARUGULA SALAD\*** 11.25

Fresh arugula topped with diced fresh tomatoes, red onion slivers, gorgonzola crumbles, and toasted pine nuts, with balsamic vinegar and extra virgin olive oil cruet.

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**D'ARCY'S AVOCADO BRUSCHETTA** 12.00

Hot grilled garlic toast topped with mashed avocado and tomato concassé. Accompanied by walnut crusted Chèvre, fresh lemon and extra virgin olive oil

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**NOUVEAU WALDORF** 12.00

Deliciously sweet slices of seasonal pears, bedded on mixed greens, topped with candied pecans and Gorgonzola crumbles, drizzled with red wine vinaigrette

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**TOSSED GREENS\*** 7.00

Fancy mixed greens tossed in grain mustard vinaigrette

**Add Award-winning Black River Wisconsin Gorgonzola crumbles to your favorite salad 4.50**

## PASTA

Euphemia Haye

**GAMBERETTI e CAPELLINI** ENTRÉE 32.75 APPETIZER 17.75

Large shrimp, split and poached in a white wine, garlic, fresh basil and olive oil sauce, tossed with thin egg pasta

Euphemia Haye

**PUMPKIN GNOCCHI** ENTRÉE 28.50 APPETIZER 15.50

Tiny poached pumpkin dumplings, finished in gorgonzola cream sauce and topped with pepitas.

*\*Indicates dish is gluten free or can be made gluten free*

# RED MEATS

Euphemia Haye

**EUPHEMIA'S PRIME PEPPERED STEAK\*** 54.00

A trimmed, boneless strip steak rolled in cracked peppercorns, pan-fried, and served with a sweet orange, brandy, butter sauce

Midwest U.S.A.

**NEW YORK STRIP STEAK\*** 50.75

The best cut of prime beef Iowa has to offer, cooked as you wish

Euphemia Haye

**FILET MIGNON FRITZIE** 45.50

An 8-ounce center-cut tenderloin of beef steak, expertly seasoned and grilled to your liking. Served on a Wisconsin potato pancake with caramelized shallots, mushroom fan, and a bourbon demi-glace

African Coast

**NOISETTES OF BEEF MADAGASCAR\*** 37.00

Three thin tenderloin medallions of beef, pan-seared medium-rare to medium, served with a brandy-green peppercorn and meat glaze enhanced cream sauce, accompanied by truffle oil infused mashed potatoes

Greece

**GRECIAN LAMB SHANK** 29.00

A New Zealand lamb shank, braised in a red wine garlic sauce, enhanced with fresh rosemary and authentic Greek seasonings and served with our potato du jour

**EUPHEMIA HAYE'S FAMOUS STEAK SAUCE  
10 OZ. BOTTLE TO TAKE HOME \$8.00**

# VEAL

Global

**VEAL DU JOUR\*** 39.50

Check the "Specials" page for our daily preparation

France

**CALVES SWEETBREADS GRENOBLOISE\*** 30.50

Poached veal sweetbreads sliced thin, lightly floured, dipped in egg and sautéed to perfection, finished with capers and shallots in a delicate lemon-butter

*\*Indicates dish is gluten free or can be made gluten free*

**Entrees may be shared for an additional 10.50 per plate**

# POULTRY

Euphemia Hays

## **ROASTED DUCKLING**

39.00

Our famous crisp roasted duck, partially boned, filled with bread stuffing and served with tangy, sweet seasonal fruit sauce

Euphemia Hays

## **BREADED CHICKEN FLORENTINE**

28.00

A skinned boneless breast of free roaming chicken breaded, pan-fried and served on a bed of our delicious creamed spinach

# SEAFOOD

Euphemia Hays

## **CATCH OF THE DAY\***

Market Price

Check the "Specials" page for our daily preparation

Florida

## **KEY WEST SNAPPER**

35.75

Fresh Gulf Snapper encrusted with seasoned pistachios, baked to flaky-white perfection, served with key-lime-jalapeño beurre blanc, and red pepper curls

India

## **SHRIMP TAJ MAHAL\***

34.50

Jumbo shrimp, split and served in a homemade curry sauce, authentically spiced with jalapeño peppers and enhanced with tomato, lemon, coconut, onion, and ginger, accompanied by white rice pilaf

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## **SCALLOPS CALIFORNIA\***

37.00

Pan seared sea scallops splashed with white wine, sun-dried tomatoes and garlic. Finished with butter and served with white rice.

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***Entrees may be shared for an additional 10.50 per plate***

# VEGETABLES

<b>ROASTED FALL VEGETABLES</b>	7.75
A tasteful array of beet, carrot, rutabaga, parsnip, turnip and onion, oven-roasted to caramelized deliciousness	
<b>STEAMED VEGETABLE</b>	7.75
Your choice of one of the following fresh steamed vegetables: Asparagus or Broccoli or Cauliflower	
<b>CREAMED SPINACH</b>	7.75
Steamed spinach, chopped and braised with dairy-fresh cream, garlic and herbs	
<b>SICILIAN BRUSSELS SPROUTS</b>	7.75
Fresh Brussels sprouts, split and pan-blackened in olive oil & garlic	
<b>CAULIFLOWER MASH</b>	7.75
A delicious alternative to mashed potatoes. Steamed cauliflower, puréed with roasted garlic, parmesan cheese, and olive oil. You won't believe it is cauliflower!	
<b>EGGPLANT PARMESAN</b>	23.25
A meal in itself or a great vegetable for the table, with mozzarella, fresh basil and homemade marinara sauce, topped with Parmesan cheese then baked to golden perfection	

# ACCOMPANIMENTS

<b>POTATO DU JOUR</b>	7.75
Check the "Specials" page for our daily preparation	
<b>CLASSIC WHITE RICE PILAF</b>	5.50
Simmered with onion in our homemade vegetable stock	
<b>GRANDMA MEYERS' POTATO PANCAKES</b>	9.50
Two crispy Wisconsin-style pancakes, served with sour cream	
<b>TRUFFLE OIL POTATOES</b>	10.75
Puréed and whipped potatoes enhanced with cream and white truffle oil.	

# AFTERWARDS

## COFFEE MELIOR

Freshly ground Venezuelan in a French press pot 5.50  
Decaffeinated Venezuelan in a French press pot 6.00

Fresh ground Espresso in a French press pot 5.75

## TEAS

Regular, Decaffeinated and Herbal teas available 4.50

## DESSERTS

Chocolate Mousse with fresh whipped cream 8.00  
Southern Pecan Pie 8.00  
Banana Cream Pie 8.00  
Our famous Apple Walnut Crumble Pie 8.00  
Homemade Apple Pie Sorbet 4.50

## À LA MODE

4.25

## UPSTAIRS

in the



Continuing the Euphemia Hays Tradition

For a perfect grand finale to your evening, we invite you to sample the mouth-watering tastes, sights and sounds in The Hays Loft

Located upstairs, in a beautifully renovated studio apartment, the Hays Loft is styled after the celebrated traditions of Euphemia Hays. An impressive selection of top shelf spirits including cordials, an expansive list of single malt Scotch, vintage ports, non-alcohol beverages, gourmet coffees and truly exquisite desserts will leave you looking forward to your next visit.

All of us at Euphemia Hays are dedicated to providing you a most enjoyable dining experience and hope you will choose to continue your enjoyment in

## THE HAYS LOFT