

Plated Dinners

For a sit-down dinner, you may choose two entrees plus one vegetarian and one kids option, If you wish to order a third entrée, add \$5 for each person requesting that entrée. With multiple entrees, all entrees will be served with the same house starch and seasonal vegetable, and entrée identification is required at each table.

Poultry

Cordon Bleu

Breaded Stuffed Chicken Breast, Black Forest Ham, Swiss Cheese, Mornay Sauce. **Paired with:** Buttermilk Whipped Potatoes and Buttered Haricot Verts.
\$26

Chicken Wellington

Mushroom Duxell, Caramelized Onion, Bleu Cheese Cream, Red Wine Reduction. **Paired with:** Roasted Yukon Gold Potatoes and Vegetable Medley.
\$28

Chicken Bruschetta

Seared Cutlets, Tomatoes, Shallots, Basil, Fresh Mozzarella, Balsamic Of Modena Glaze. **Paired with:** Linguine Alfredo and Haricot Verts.
\$23

Pink Peppercorn Champagne

Scaloppini Cutlets, Champagne Cream Sauce. **Paired with:** Roasted Yukon Gold Potatoes and Vegetable Medley.
\$23

Lemon Brined Au Poulet

Airline Chicken Breast, Herbed Poulet Au Jus. **Paired with:** Rice Pilaf and Thyme Buttered Carrots.
\$28

Chicken Marsala

Scaloppini Cutlets, Roasted Cremini Mushrooms, Marsala Demi. **Paired with:** Linguine Alfredo and Haricot Verts.
\$24

Almond Thyme Crusted Cutlets

Lemon Burre Blanc and Micro Greens. **Paired with:** Honey Thyme Buttered Carrots and Red Rice Pilaf.
\$28

Stuffed Chicken

Panko Breaded Chicken, Braised Spinach, Tarragon, Goat Cheese. **Paired with:** Linguine Alfredo and Haricot Verts.
\$26

Chicken Dijon

Scaloppini Cutlets, Sautéed Mushrooms, Creamy Dijon Sherry Sauce. **Paired with:** Buttermilk Whipped Potatoes and Buttered Haricot Verts.
\$23

All Dinners Served with Seasonal House Salad, Dinner Rolls, and Coffee Buffet
All Entrée's Subject to applicable Sales Tax and 20% Service Charge

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Pork

Pork Chop

14oz Bone In French Center Cut, Tomato Herb Demi. **Paired with:** Buttermilk Whipped Potatoes and Buttered Haricot Verts.

\$25

Rosemary Pork Loin

Two 4oz Slices, Cherry Merlot Sauce. **Paired with:** Red Rice Pilaf and Honey Thyme Buttered Carrots.

\$25



Seafood

Fresh Atlantic Salmon

Oven Roasted, Dill Chardonnay Sauce. **Paired with:** Buttermilk Whipped Potatoes and Buttered Haricot Verts.

\$26

Lemon Poached Halibut

Tomato Relish, Roasted Red Pepper Butter. **Paired with:** Linguini Alfredo and Haricot Verts

\$29

Pecan Crusted Walleye

Pecan Crusted, Honey Pecan Butter. **Paired with:** Red Rice Piaf and Honey Thyme Buttered Carrots.

\$27

Pan Fried Walleye

Panko Herb Crusted, Cambridge Tartar. **Paired with:** Roasted Yukon Gold Potatoes and Vegetable Medley.

\$27

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Beef

Prime Rib Of Beef

12oz Cut, Au Jus, Fresh Horseradish.

Paired with: Roasted Yukon Gold Potato and Vegetable Melody.

\$32

Flat Iron

8oz, House Marinate, Classic Steak Sauce.

Paired with: Roasted Yukon Gold Potato and Vegetable Melody.

\$28

Tri Tip Sirloin

10oz Mojo Marinate, Garlic Parsley Sauce.

Paired with: Buttermilk Whipped Potato and Buttered Haricot Verts.

\$30

Seared Filet Mignon

8oz Filet, Béarnaise Sauce, Shallot Crisps.

Paired with: Buttermilk Whipped Potato and Buttered Haricot Verts.

\$36

Duets

6oz Sirloin Chateau and Walleye Cake

Lemon Burre Blanc..\$30

6oz Sirloin Chateau and Salmon Cake

Dill Chardonnay Sauce.. \$29

6oz Sirloin Chateau and Crab Cake

Remoulade Sauce..\$31

6oz Sirloin Chateau and Chicken

Pink Peppercorn Champagne Sauce..\$28

Duets are composed of Mater D Butter on the Steak Served with Gruyere Whipped Potatoes and Haricot Verts.



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Vegetarian

Cheese Ravioli

Burrata, Mozzarella Cheese, Heirloommezzelune Tomato Sauce.

\$20

Tri-Color Cheese Tortellini

Peas, Mushrooms, Roasted Red Pepper.

\$20

Teriyaki Stir-Fry

White Rice.

\$20

Roasted Butternut Squash Couscous

\$20



Kids (11 and Under)

Pick One: Each Served with Teddy Grams.

Chicken Strips with French Fries

\$9

Cheese Burger with French Fries

\$9

Macaroni and Cheese

\$9

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