Salad Course

Please choose one

- Mixed greens with garden fresh vegetables ★ ★
- Baby spinach with fresh tomatoes, roasted walnuts, and crumbled bleu cheese ★ ★
- Caprese salad stack with sliced tomatoes, fresh mozzarella, balsamic syrup, and spring mix ★ ★

Entrée Course

Please Select TwoEntrées (Not Including Vegetarian)

**Beef & Pork Entrées**

Brazilian Flank Steak - $26.00 ★
Marinated spices, garlic, and lime and served with a lime cilantro yogurt sauce

Roast Beef Tenderloin - $36.00 ★
Marinated with red wine, garlic and rosemary, and served with a cabernet demi-glace

Flat Iron Steak - $27.00 ★
Grilled and served with a red wine herb butter sauce

Prime Rib of Beef - $28.00 ★
Cooked low and slow for optimum tenderness and flavor (served with au jus)

Cider Glazed Pork Loin - $22.00 ★
Sliced pork tenderloin roasted with apples and glazed with cider and cider vinegar

**Poultry Entrées**

Herb Roasted Chicken Breast - $22.00 ★
Skin-on chicken breast, oven roasted with herbs and choice of the following sauces:

- Picatta ★
  - Lemon Butter
- Marsala ★
  - Mushroom Cream
- Pesto Cream ★
- Basil Cream ★
- Red Pepper Cream ★

**Fish and Seafood Entrées**

Grilled Atlantic Salmon - $25.00 ★
Salmon fillet marinated in red wine, balsamic vinegar, olive oil, red onion, thyme, and rosemary

Tilapia Piccata - $24.00 ★
Delicate tilapia fillet dipped in a light egg batter and gently pan fried (served with a lemon caper sauce)

Pecan Crusted Walleye - $24.00 ★
Lightly breaded and served with a maple herb butter sauce

**Vegetarian Entrées**

Napoleon of Grilled Vegetables - $20.00 ★
Grilled eggplant and zucchini layered with a tomato vegetable ragout and fresh ricotta cheese

Cassoulet of Vegetables and Beans - $20.00 ★ ★ ★
Root vegetables and a medley of beans slowly stewed and served over quinoa pilaf

Wild Mushroom Tart - $20.00 ★
Flaky pastry shell filled with a combination of portabella, crimini, and shitake mushrooms mixed with goat cheese

Vegetable Florentine en Croute - $20.00 ★
Pastry shell stuffed with spinach, carrots, red peppers, goat cheese, and cream cheese
Sides

Starches (please choose one)
- Whipped Potatoes ★★
- Herbed Red Potatoes ★★
- Roasted Red Potatoes ★★
- Rice Pilaf ★★
- Wild Rice Blend ★★

Vegetables
- Fresh Long Green Beans ★★
- Roasted Seasonal Vegetable Medley ★★
- Maple Glazed Baby Carrots ★★
- Broccoli Florets ★★
- Roasted Brussel Sprouts ★★

Plated Desserts

- Vanilla or Raspberry Cheesecake - $5.00 ★
- Fresh Berries with Mascarpone & Mint in Chocolate Cup - $5.00 ★
- Vanilla Bean Panna Cotta - $5.00 ★★
- German Chocolate Torte - $5.50 ★
- Caramel Flan - $5.50 ★
- Chocolate Decadence Layer Torte - $6.00 ★

Nutrition Key

Healthy Fare: This symbol denotes entrées identified as typically lower in fat. They may also be made with natural ingredients, whole grains, and natural sweeteners. Entrées in this area generally contain 15 grams or less of saturated fat.

Vegan Items: Food with this symbol are identified as Vegan items. Vegan includes no meat, dairy, eggs, and honey. We use beet sugar that has not been filtered with bone char.

Vegetarian Items: Food with this symbol are identified as Vegetarian items. Eggs and cheese are included in this category.

Gluten Free Items: Food with this symbol are identified as Gluten Free items. We have taken precautions to avoid cross-contamination, but we cannot guarantee or totally eliminate the possibility of accidental gluten contact.