

#### **STARTERS**

#### SCALLOP CHOWDER\*

Sea Scallops, Onions, Potatoes, Fresh Thyme and Heavy Whipping Cream

8/12

# STUFFED PORTOBELLO\*

Onion, Garlic, Red Bell Peppers, Spinach, Tomatoes and Idyll Farms Chevre Topped with Mozzarella and Baked in the Oven

15

# ASPARAGUS, FENNEL AND PROSCIUTTO FLATBREAD

A Toasted Flatbread with Idyll Farms Chevre Topped with Sautéed Asparagus, Fennel, Prosciutto and Mozzarella and Drizzled with Creamy Peppercorn Dressing

<sup>17</sup>
MARTHA'S SALAD OF THE DAY\*

12

#### **ENTREES**

#### SEA SCALLOPS\*

Sea Scallops Sauteed in Butter on a Bed of Asparagus and Mixed Mushrooms with a Ginger Citrus Beurre Blanc

36

# LOBSTER WELLINGTON<sup>^</sup>

6 oz. Lobster Tail Stuffed with Local Oyster and Shiitake Mushrooms and Fresh Organic Spinach Wrapped in Puff Pastry and Drizzled with Limoncello Cream Sauce

36

#### PAN SEARED SALMON\*

Fresh Faroe Islands Salmon and Blackened Shrimp Topped with a Tomato Basil Cream Sauce

34

### WALLEYE\*^

Parmesan and Panko Encrusted Walleye Filet Topped with an Asparagus Tarragon Sauce and Sauteed Mushrooms

30

#### SMOKED VEAL CHOP\*

Veal Chop Rubbed with a Special Spice Blend, Smoked In-House and Served with a Chipotle Cherry Sauce

52

# FILET MIGNON DIANE\*

8 oz. CAB Filet Mignon Topped with Mushroom, Cognac, Dijon Sauce Served with Asparagus and Three Cheese Gratin Potatoes

55

# CAPRESE BALSAMIC CHICKEN\*

Organic Chicken Breast with Fresh Tomato, Mozzarella and Fresh Basil Grilled with a Balsamic Glaze

28

# LAKE AND STEAK\*

8 oz. Sirloin with Smokey Bacon Bourbon Sauce and 1 Piece of Whitefish

32

#### THAI COCONUT CURRY\*

Onions, Carrots, Spinach and Curry Sauce over Rice Noodles with Garlic and Pepper Seasoned Tofu Substitute Chicken, Shrimp or Salmon

24/32

\*DENOTES ITEMS THAT ARE OR CAN BE GLUTEN FRIENDLY, PLEASE ALERT YOUR SERVER 'INCLUDES BUTTERMILK MASHED REDSKINS AND ROASTED VEGETABLES

Ask your server about menu items that are cooked to order

NOTICE: The consumption of raw or under cooked eggs, meat, poultry, seafood or shellfish, may increase your risk of food borne illness Entrée split plate charge \$5