



DINNER TABLE

SPICY VEGAN TOMATO SUSHI ROLL*

Brown Rice, Cauliflower Rice, Cucumbers, Tomatoes, Carrots, Scallions, and Avocado
Served with Sriracha Aioli, Tamari, and Wasabi

12

ROASTED HERB ARTICHOKE*

Lemon, Garlic, and Fresh Herbs Served with Lemon Garlic Butter

12

BACON & BLUE CHEESE STUFFED MUSHROOMS*

Onion, Garlic, Cream Cheese, Blue Cheese, and Bacon Stuffed Cremini Mushrooms

16

GARLIC SHRIMP STIR FRY*

Red Bell Pepper, Asparagus, Snow Peas and Shrimp
with Garlic Chili Sauce Served over Basmati Rice

30

LOBSTER WELLINGTON^

6 oz. Lobster Tail, Shiitake Mushrooms and Spinach
Wrapped in Puff Pastry with Limoncello Cream Sauce

38

SALMON*

Pan Fried Salmon Topped with a Sundried Tomato and
Coconut Milk Sauce Served with Blackened Shrimp and
Mixed Vegetables over Couscous

36

WALLEYE*^

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

34

RACK OF ELK*

Rack of Smoked Elk with Chasseur Sauce (Hunter Sauce
with Mushrooms, Shallots and White Wine) Asparagus
and Three Cheese Gratin Potatoes

55

FILET MIGNON*

8 oz. CAB Filet Mignon with Choice of Steak Sauce,
Served with Roasted Vegetables and Three Cheese
Gratin Potatoes

50

STUFFED CHICKEN PARMESAN^

Organic Chicken Breast, Breaded and Stuffed with
Mozzarella Cheese, Topped with Rich Marinara Sauce,
and Parmesan

29

LAKE AND STEAK*^

8 oz. Sirloin with Choice of Steak Sauce and 2 Pieces of
Fried White Perch

36

VEGAN SHEPHERDS PIE*

Onions, Mushrooms, Celery, Carrots, Parsnips, Peas and Cannellini Beans in a Dijon Wine Broth and Topped with
Truffle Garlic Mashed Potatoes

28

* 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