



DINNER TABLE

Appetizers

VEGAN MUSHROOM PATE*

Walnuts, Onions, Garlic, Mushrooms, Parsley and Rosemary with Rosemary Crackers and Cornichon Pickles

15

ESCARGOT DE PROVENCE

Butter, Garlic, Tarragon and Cream over Baguette Crostini

18

BAKED FRENCH BRIE EN CROUTE

A Wedge of Brie, Topped with Fig Jam Enveloped in Puff Pastry and Served with Flatbread Crackers, Local Apples and Cornichon Pickles

18

Entrees

SCALLOPS*

U-10 Sea Scallops Pan Seared in Butter with Asparagus and Local Shiitake Mushrooms Over a Bed of Mashed Potatoes Covered in Tequila Lime Beurre Blanc

50

LOBSTER WELLINGTON

6 oz. Lobster Tail, Shiitake Mushrooms and Spinach Wrapped in Puff Pastry with Limoncello Cream Sauce Served with Roasted Vegetables and Buttermilk Mashed Potatoes

45

COULIBIAC OF SALMON

Garlic Spinach, Lemon Rice, Pickled Red Beets and Salmon Within Puff Pastry With a Caper Dill Sauce Served with Buttermilk Mashed Potatoes and Roasted Vegetables

36

WALLEYE*

Parmesan and Panko Encrusted Walleye Filet Topped with an Asparagus Tarragon Sauce and Sautéed Mushrooms Served with Roasted Vegetables and Buttermilk Mashed Potatoes

40

GREEK MEATLOAF

Beef, Lamb, Veal, Garlic, Red Onion, Italian Seasoning, Mint and Feta Cheese with a Sweet and Tangy Glaze Served with Asparagus and Three Cheese Gratin

Potatoes

34

FILET MIGNON*

8 oz. CAB Filet Mignon Served with Three Cheese Gratin Potatoes and Asparagus

65

THAI GREEN CURRY*

Red Bell Peppers, Snow Peas, Broccoli, Asparagus and Red Onions in Green Curry Sauce Over Fried Rice With Organic Chicken OR Shrimp

32

LAKE AND STEAK*

8 oz. Sirloin and 2 Pieces of Perch Served with Roasted Vegetables and Buttermilk Mashed Potatoes

38

VEGAN BOLOGNESE*

Onion, Local Shiitake Mushrooms, Garlic, White Wine, Red Lentils and Tomatoes over Cavatappi Pasta

30

* DENOTES ITEMS THAT ARE OR CAN BE GLUTEN FRIENDLY, PLEASE ALERT YOUR SERVER

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