



All Entree Selections include House Salad with Choice of Two Dressings, Dinner Rolls and Freshly Brewed Coffee and Water Station.

Beef Tenderloin

8 oz Beef Tenderloin Lightly Seasoned and Sauteed topped with Wild Mushroom Demi Glaze, served with Boursin Mashed Potatoes and Fresh Vegetables. \$30.00 per person
 *Available as a Wellington for + \$2.00 per person

Prime Rib

10 oz Slow Roasted Prime Rib Served with Au Jus, Honey Glazed Baby Carrots and Boursin Mashed Potatoes.
 \$30.00 per person

Frenched Pork Chop

Pan Roasted Bone-In Pork Chop with a Homemade Pineapple Chutney. Served atop Boursin Mashed Potatoes with Brussel Sprouts.
 8 oz Single Bone - \$26 per person

Parmesan Walleye

This is a Local Favorite! 7oz Walleye Filet Pan Fried with Parmesan Cheese, served with Roasted Red Potatoes and a Trio of Fresh Vegetables with Caper Cream Sauce.
 \$26.00 per person
 Add 6oz Center Cut Filet + \$6.00 per person

Italian Chicken

Grilled Chicken Breast topped with Vodka Sauce, Mozzarella Cheese and Arugula. Served with Parmesan Roasted Potatoes and Honey Glazed Carrots.
 \$24.00 per person

Boursin Chicken

Chicken Breast Pan-Seared and Breaded with Boursin Cream Sauce. Served with Vegetables and Garlic Mashed Potatoes.
 \$24.00 per person

Chicken Roulade

Boneless Chicken Breast rolled in Panko Breadcrumbs and Stuffed with Proscuitto, Smoked Provolone and Sautéed Arugula. Finished with a Boursin Basil Pesto Cream Sauce. Served with Garlic Mashed Potatoes and Fresh Vegetables.
 \$24.00 per person

**Add to Any Entree*

Grilled Shrimp
 Sautéed In Bacon Cream Sauce
 \$5 per person



All Vegetarian Selections include House Salad with Choice of two Dressings, Dinner Rolls and Freshly Brewed Coffee and Water Station
*Ask about Vegan options and Meals that can be prepared Gluten Free

Vegetarian Dinner Entree's

Four Cheese Fried Ravioli
Ala Vodka Sauce, Fresh Seasonal Vegetables
\$19.00 per person

Butternut Squash Ravioli
Ala Vodka Sauce, Fresh Seasonal Vegetables
\$19.00 per person

Linguine Noodles, Scampi Butter Parmesan Sauce, Wild Mushrooms,
Grape Tomatoes, Shallots, Asparagus, Peppers
\$18.00 per person
**prepared gluten free upon request*

Wild Mushroom Ravioli
Truffle Alfredo Sauce, Fresh Seasonal Vegetables, Parmesan Cheese
\$19.00 per person

Childrens Dinner Entree's

All Children's Selections include Milk and a Chocolate Chip Cookie

Macaroni and Cheese
Served with French Fries and Fresh Fruit Cup
\$13.00 per person

Chicken Tenders
Served with French Fries and Fresh Fruit Cup
\$13.00 per person

All prices are subject to a 22% service charge and applicable sales tax. For groups of 15 guests or less, add \$3.00 per person.