

Plated Dinner Entrees

All entrees include dinner salad, fresh seasonal vegetables, potato selection
French baguette with sweet butter

Steak and Chops

<i>Herb Crusted Medallion of Beef</i> with peppercorn Makers Mark Sauce.....	\$27.99
<i>Bleu Cheese Medallion of Beef</i> with Bleu Cheese sauce	\$27.99
<i>Grilled New York Strip Steak</i> with maître de butter	\$24.99
<i>Herb Crusted Rack of Lamb</i> with side of mint jelly	\$30.99
<i>Grilled Pork Chops</i> with Makers Mark glaze	\$24.99
<i>Roast Prime Rib Au Jus</i> side of creamy Horseradish sauce.....	\$24.99

Poultry

<i>Grilled Tropical Breast of Chicken</i> with pineapple mango salsa.....	\$22.99
<i>Stuffed Chicken Breast</i> with Shrimp, Italian sausage mozzarella	\$25.99
Served with marsala wine sauce	
<i>Mediterranean Rotisserie Chicken</i> – ½ chicken with garlic, butter, parsley and lemon juice...	\$22.99
Complimented with garlic angel hair pasta	
<i>Lemon Chicken</i> Lightly dusted with herb flour.....	\$22.99
Complimented with silky lemon buttersauce	

Fish and Seafood

<i>Grilled Salmon</i> with orange sauce.....	\$22.99
<i>Salmon Filet</i> with Makers Mark Sauce.....	\$22.99
<i>Broiled Walleye Almandine</i> with lemon butter sauce.....	\$24.99
<i>Stuffed Filet of Walleye</i> with crabmeat. Lemon butter sauce.....	\$24.99
<i>Seafood St Jacques</i> with Shrimp, Scallops and crabmeat in a creamy sherry sauce.....	\$24.99
<i>Stuffed Prawns</i> with crabmeat. Béarnaise sauce.....	\$24.99