

# PLATED DINNER MENU

## Chicken & Duck

### Chicken Parmesan | 26

Panko and parmesan encrusted chicken breast, garlic smoked cherry tomatoes, crispy dijon smashed red potatoes, roasted broccoli

### Chicken Scallopini | 25

Chicken breast in a light lemon, white wine and mushroom cream sauce with fettuccine and roasted asparagus

### Chicken Creole | 24

Spice rubbed chicken breast, creole cream sauce, green chili yukon mashed potatoes, corn maque choux

### Glazed Chicken | 28

"Carolina Gold molasses" glazed roasted chicken breast with drumette, roasted sweet potatoes, patty pan squash, crispy leek

### Lemon Chicken | 24

Garlic lemon grilled chicken, cucumber dill pico, sun dried tomato rice, red bean puree

### Artichoke Chicken | 29

Artichoke stuffed chicken breast with drumette, red pepper cream sauce, garlic spinach orzo, heirloom tomato saute

### Door County Duck | 40

Maple Leaf breast of duck, Door County cherry marmalade, three potato hash with seared pork belly and caramelized fennel, grilled asparagus, balsamic reduction

### Roast Duck with Apples | 35

Canard de Francais leg quarter, apple braised sweet potatoes, apple heavy cream sauce, lemon herb butter haricots verts

### Cherry Smoked Duck | 40

Maple Leaf Smoked duck breast, blueberry ginger sauce, wild rice blend, red pepper chili and garlic haricot verts



*\*Each dinner option comes with assorted dinner rolls and side salad.*



# PLATED DINNER MENU

## Beef & Pork

### Peppercorn Beef Tenderloin | 47

USDA Choice beef tenderloin, peppercorn red wine demi, grilled portabella mushroom, garlic mashed potatoes

### Roast Sirloin | 37

Roast sirloin of beef, brandy and tarragon crimini mushrooms, brown butter carrots, roasted garlic tri-colored potatoes

### Seared Strip Steak | 45

USDA Choice strip steak pan-seared, smoked tomato butter, tri-colored roasted fingerling potatoes, bacon brussel sprouts

### Braised Short Ribs | 39

Stout braised beef short rib, natural pan gravy, horseradish mashed potatoes, rosemary roasted young carrots

### Prime Rib | 40

USDA Choice Prime Rib, garlic baby red potatoes, green beans with caramelized onions

### Stuffed Pork Loin | 25

Apricot and prosciutto stuffed pork loin, natural jus, olive oil and thyme roasted rainbow carrots, Mediterranean grain blend

### Herb Crusted Pork | 35

Herb crusted prime rib of pork, sour cream and chive mashed potatoes, green bean bundles, cranberry glaze

### Pork Medallions | 26

Garlic pork medallions, sage cream sauce, pancetta-parmesan gnocchi, asparagus and yellow tomato saute

### Grilled Pork | 33

Grilled pork porterhouse, cherry whiskey sauce, broccolini, creamy squash risotto

### Chipotle Pork Tenderloin | 25

Chipotle rubbed pork tenderloin, sun-dried tomato-cilantro butter, cowboy beans with roasted poblanos, sweet corn fritter

### Glazed Pork Chop | 26

Pan roasted, brined pork chop, rosemary demi-glace, fire-roasted apples, maple glazed sweet potatoes



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# PLATED DINNER MENU

*Fish & Meatless*

## Pesto Crusted Salmon | 39

Pesto crusted salmon, lemon gremolata, purple potato puree, tri-colored roasted garlic carrots

## Mahi Mahi | 38

Seared mahi mahi, basmati rice, spiced mango sugar snap peas

## Lemon Halibut | 40

Lemon butter halibut, balsamic grilled vegetable medley, mint and feta Israeli couscous

## Walleye | 39

Brown butter walleye, cranberry wild rice, curry roasted cauliflower

## Cauliflower Steak | 23

Charred cauliflower steak, capellini puttanesca, asparagus

## Succotash Stuffed Portabella | 23

Smoked spaghetti squash, pumpkin seed pesto

## Roasted Squash Ravioli | 23

Roasted squash ravioli in brown butter, topped with sage, candied walnuts and parmesan cheese, garlic roasted cauliflower

## Wild Mushroom Ragout | 23

Wild mushroom and parsnip ragout, smoked gouda polenta and roasted brussel sprouts

## Stuffed Shells | 23

Spinach and artichoke stuffed shells, white wine cream sauce, lemon garlic broccoli

## Vegetarian Gnocchi | 23

Potato Gnocchi with leeks, dried cranberries, sweet potatoes and goat cheese, brown butter sauce



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## SIDE SALAD OPTIONS

### Mandarin Bok Choy Salad

Seasonal greens, bok choy leaves, green onion, chow mein noodles, mandarin-ginger vinaigrette

### Acropolis Salad

Romaine, red leaf and fresh mint, grape tomatoes, feta cheese, cucumber vinaigrette

### Southwest Jicama Salad

Seasonal greens, grilled endive, jicama, black beans, tortilla strips, creamy adobo dressing

### Cranberry Spinach Salad

Pea greens, spinach, dried cranberries, sunflower seeds, blue cheese, honey-cranberry vinaigrette

### House Salad

Traditional iceberg and romaine lettuce, house ranch, Italian or French dressing available

### Caesar Salad

Romaine lettuce, sourdough croutons, parmesan cheese

### Mini Wedge Salad

Iceberg lettuce, bacon, scallions, blue cheese dressing

