

Plated Dinner Menu

All plated dinners are served with choice of salad (Garden or Bleu Cheese, Fruit & Nut Salad), seasonal vegetables, fresh bread, butter & coffee.

Steak

New York Strip Steak

New York strip steak seasoned & cooked to medium. Finished with crispy onions & chimichurri sauce. Served with roasted rosemary red potatoes.

Blackened Ribeye

Eight ounce round ribeye steak rubbed house blackened seasoning & cooked to medium. Topped with bourbon cream sauce. Served with garlic mashed potatoes.

Filet Mignon

Eight ounce filet wrapped in bacon & cooked to medium. Topped with an herb compound butter & served with hasselback potatoes.

Fish

Cedar Planked Lake Superior Whitefish (Seasonal)

Locally caught Lake Superior Whitefish baked on a cedar plank & finished with an herb butter. Served with rice & quinoa blend.

Atlantic Salmon

Wild caught salmon filet baked to perfection & topped with fresh fruit salsa. Served with rice & quinoa blend

Combination Plates

Ribeye & Chicken

Six ounce ribeye steak blackened & topped with bourbon cream. Paired with a six ounce caprese chicken.

Sirloin & Salmon

Six ounce round sirloin steak rubbed with spice blend & cooked to medium. Paired with a six ounce salmon stuffed with shrimp & glazed with roasted red pepper coulis.

Chicken & Pork

Artichoke Chicken

Airline chicken breast baked with artichokes, roasted red peppers & spinach cream sauce. Served with garlic mashed potatoes.

Panko Chicken

Panko crusted chicken breast topped with fresh mozzarella, prosciutto & stone ground mustard glaze. Served with roasted baby red potatoes.

Chicken Caprese

Chicken stuffed with tomatoes, mozzarella cheese & basil. Drizzled with balsamic reduction over pesto parmesan penne pasta.

Chicken Bacon Risotto

Chicken breast topped with bacon jam & fresh parmesan. Served with homemade risotto.

Coffee Rubbed Pork Shank

Served with sautéed mushrooms, truffle sea salt & Michigan cherry sauce. Served with garlic mashed potatoes.

Pasta & Vegetarian

Sun Dried Tomato Sausage Gnocchi

House made Gnocchi sautéed with smoked sausage, swiss chard & sun dried tomatoes.

Stuffed Cannelloni

Cannelloni pasta stuffed with ricotta cheese and spinach. Topped with creamy béchamel sauce.

Portobello Wellington (Vegetarian)

Roasted portobello mushroom with roasted peppers, spinach & goat cheese wrap in filo and baked to perfection. Topped with house made cheese sauce.

Pad Thai (Vegan/Gluten Free)

Roasted Vegetables, kale & tofu with spicy Asian sauce & rice noodles.

Please note that 6% sales tax & 20% service charge will be added to all banquet functions