
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 ribeye steak rubbed with 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 hassleback potatoes.

Fish

Lake Superior Whitefish (Seasonal)

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

Atlantic Salmon

Wild caught salmon filet baked to perfection & topped with mango chutney. Served with rice & quinoa blend

Combination Plate

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 filet 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 pasta.

Chicken Bacon Risotto

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

Porterhouse Pork Chop

With a roasted apple chutney. Served with medley potatoes & fresh seasonal vegetables.

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 & spinach. Topped with creamy béchamel sauce.

Portobello Wellington (Vegetarian)

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

Beet & Goat Cheese Stuffed Pasta

House made stuffed pasta served with tarragon butter.

Prices are per person and subject to change. Please note that 6% sales tax & 20% service charge will be added to all banquet functions.

Notice- Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.