



Plated Dinner Options

Filet Mignon \$32

Grilled eight-ounce filet mignon with sauce Espaniol

Stuffed "Wild Acres Farm" Poussin \$28

A half stuffed young chicken with braised pork belly, raisins and walnuts, served with a rich port wine sauce

Stuffed Chicken Breast \$23

A roasted skinless chicken breast, stuffed with feta cheese, sun dried tomatoes, spinach and artichoke hearts, with a white wine, feta cream sauce

Roasted Beef Tenderloin \$28

Six ounces of sliced beef tenderloin, served with béarnaise sauce

Roasted Pork Loin \$24

Six ounces of sliced pork loin, served with an apple pork sauce

Oven Roasted Prime Rib \$25

A twelve-ounce cut of prime rib, served with sauce Espaniol

Broiled Walleye \$26

Eight ounces of broiled walleye, served with a citrus beurre blanc

Grilled British Columbia Salmon \$29

A six ounce portion of fresh grilled British Columbia salmon, served with a citrus beurre blanc

Alaskan Slow Roasted Halibut \$30

A six ounce portion of fresh halibut, served with a saffron beurre blanc

Vegetarian Vegetable Strudel \$21

Fresh roasted vegetables rolled inside crispy pastry dough, served with Mediterranean couscous

Roasted Airline Chicken Breast \$22

A crispy skin six ounce bone-in chicken breast, served with a white wine mushroom sauce

Broiled Lobster Tail \$38

An eight ounce butterfly Maine lobster tail, served with sauce Newburg

Broiled Gulf Coast Shrimp \$28

Five large shrimp flame broiled, served with a citrus beurre blanc

Roasted Chicken Marsala \$22

A roasted six-ounce chicken breast served with a mushroom marsala sauce

Pan Fried Chicken Milanese \$23

A lightly seasoned breaded six ounce chicken breast, served over linguine pasta with a tomato, olive and garlic sauce

Sautéed Chicken Newburg \$27

A six-ounce egg battered chicken breast topped with Newburg sauce



Plated Duet Dinner Options

Grilled Filet Mignon and Broiled British Columbia Salmon \$33

A four ounce filet mignon with sauce Espaniol, accompanied by a four ounce piece of broiled salmon with a citrus beurre blanc

Grilled Filet Mignon and Broiled Gulf Coast Shrimp \$32

A four-ounce filet mignon with sauce Espaniol, accompanied by two large broiled shrimp with a citrus beurre blanc

Roasted Beef Tenderloin and Broiled British Columbia Salmon \$31

Sliced Beef tenderloin with béarnaise sauce, accompanied by a four-ounce piece of broiled salmon with a citrus beurre blanc

Roasted Beef Tenderloin and Broiled Gulf Coast Shrimp \$30

Slice Beef Tenderloin with béarnaise sauce, accompanied by two large broiled shrimp with a citrus beurre blanc

Grilled Filet Mignon and Broiled Walleye \$32

A four ounce filet mignon with sauce Espaniol, accompanied by a five ounce piece of broiled walleye with a citrus beurre blanc

Roasted Beef Tenderloin and Broiled Walleye \$30

Sliced beef tenderloin with béarnaise sauce, accompanied by a five-ounce piece of broiled walleye with a citrus beurre blanc

Grilled Filet Mignon and Broiled Lobster Tail \$43

A four-ounce filet mignon with sauce Espaniol, accompanied by four-ounce butterfly Maine lobster tail with a Newburg sauce

Roasted Beef Tenderloin and Broiled Lobster Tail \$41

Sliced beef tenderloin with béarnaise sauce, accompanied by a four-ounce butterfly Maine lobster tail with a Newburg sauce

Grilled Filet Mignon and Alaskan Slow Roasted Halibut \$34

A four ounce filet mignon with sauce Espaniol, accompanied by three ounce piece of halibut with a saffron beurre blanc

Sautéed Chicken Newburg and Broiled Walleye \$30

A sautéed chicken breast topped with Newburg sauce, accompanied by a five-ounce piece of broiled walleye with a citrus beurre blanc

Sautéed Chicken Newburg and Grilled British Columbia Salmon \$31

A sautéed chicken breast topped with Newburg sauce, accompanied by a four-ounce piece of broiled salmon with a citrus beurre blanc



Salad Choices

Garden Salad

Mixed greens, tomatoes, cucumbers, red onion, carrots, croutons and house dressing

Caesar Salad

Romaine lettuce tossed with a Caesar dressing, croutons, red onion, Parmesan cheese and anchovies

Walnut Gorgonzola Salad

Mixed greens, Gorgonzola blue cheese, spiced walnuts, granny smith apple and dressed with a creamy Italian dressing