



Dinner

Dinner service and menu is done ala carte so please choose from each section individually.
Includes Warm Rolls and Butter and Columbian Roast Coffee, Decaffeinated Coffee and Specialty Herbal Teas.

~Salads~

All salads will be pre-tossed

Garden Salad

Seasonal Mixed Greens with Julienne Carrots, Cucumbers, Cherry Tomatoes
(not pre-tossed)

Caesar Salad

Crisp Romaine, Croutons and Reggiano Parmagiano Cheese
Traditional Creamy Dressing

Spinach Salad

Baby Leaf Spinach, Sundried Tomatoes, Feta Cheese
Black Olive Vinaigrette

Wine & Cheese

Country Field Greens with Candied Nuts, Shaved Pears
Wisconsin Blue Cheese, Port Wine Vinaigrette

Tomato & Mozzarella

Organic Greens with Vine-Ripe Tomato, Fresh Mozzarella Cheese
Aged Balsamic Vinaigrette
(not pre-tossed)

Baby Wedge

Baby Iceberg Lettuce with Tomato, Smoked Bacon Bits, Toasted Pecans
Blue Cheese Dressing
(not pre-tossed)

Choose one of the above \$6.00/person



Dinner Entrees

This section has been designed to let you customize your options.
If you need assistance our chef's will be more than happy to guide you in your decisions.

Proteins

one sauce choice is included in the price of the protein

Steaks

- 8 oz Grilled Filet of Beef \$37.00
- 12 oz Grilled NY. Strip Steak \$35.00
- 16 oz Pork Chop \$30.00
- Short Ribs \$30.00
- 14 oz Grilled Boneless Ribeye \$36.00
- 8 oz Flat Iron \$28.00
- Lamb Chops \$39.00

Fin Fish

- Grilled Scottish Salmon \$26.00
- Grilled Mahi-Mahi \$27.00
- Grilled Swordfish \$27.00
- Pan Roasted Lake Superior White Fish \$24.00
- Roasted Chilean Sea Bass \$32.00

Poultry

- Roasted Organic Chicken \$24.00
- Chicken Wellington \$27.00
(puff pastry stuffed with chicken and mushroom)
- Wisconsin Duck Breast \$26.00
- Herb Marinated Cornish Hen \$27.00

Shellfish

- Pan Seared Scallops \$28.00
- Jumbo Shrimp Scampi \$28.00
- King Crab Legs \$ Market Price/per lb
- 6 oz Australian Lobster Tail \$ Market Price

Combo Plates

- Filet and Shrimp \$58.00
- Filet and Salmon \$55.00
- Filet and Lobster Tail \$ Inquire
- Filet and Chicken \$54.00

Sauces Selections:

please choose only one sauce for the above protein selections.

- Red Wine Demi Glace
- Caramelized Shallot Cream
- Wild Mushroom Demi Glace
- Citrus Chive Buerre Blanc
- Brandied Peppercorn Cream
- Rosemary Chicken Jus
- Dried Cherry-Apple Sauce
- Miso Glaze
- Saffron – Fennel Sauce
- Whole Grain Mustard Jus

Starch Selections:

- Base Selection:** \$3.00/person
- Wild Rice Pilaf
- Roasted Garlic Mashed Potatoes
- Herb Roasted Red Potatoes
- Spiced Sweet Potato Mash
- Upgrade Your Selection:** \$4.50/person
- Herb Risotto
- Roasted Fingerling Potatoes
- Three Cheese Gratin Potatoes
- Black Truffle Mashed Potatoes

Vegetable Selections:

Base Selection: \$3.00/person

Green Beans
Wisconsin Maple Glazed Carrots
Steamed Broccoli
Sautéed Mushrooms

Upgrade Your Selection: \$4.50/person

Baby Vegetable Medley
Asparagus
Ratatouille
Sautéed Spinach

Vegetarian Entrees

Roasted Vegetable Barley Risotto with Garden Fresh Herbs, Boursin Cheese, Red Pepper Coulis \$23.00
Penne Rigate Pasta with Primavera Vegetables, Creamy Pesto Sauce, Aged Parmesan Cheese \$21.00
Rosemary Polenta Cake with Warm Mushroom & Fig Salad, Arugula, Aged Balsamic Syrup \$24.00

Desserts

Please Select One Dessert Item \$7.00/person

Tahitian Vanilla Crème Brulee with Seasonal Berries

Key Lime Tart

White Chocolate Whipped Cream, Red Raspberry Coulis

Caramel Apple Granny

Cinnamon, Creamy Brandied Caramel

Tira Mi Su

Chocolate Sauce, Baileys Crema

New York Style Cheesecake

Strawberry-Vanilla Bean Sauce

Flourless Chocolate Torte

Wild Cherry Compote, Whipped Kahlua-Mascarpone Cream

Chocolate Kit Kat Bar

Chocolate Hazelnut Mousse, Mango Puree, Coffee Scented Whip

Lemon Panna Cotta

Maine Blueberry Compote, Lemon Zest

Brownie Bread Pudding

Chocolate Chunks, Vanilla Royale Crème Anglaise