

Dinner Entrees

*Please select one for your group (choice of more than one entrée subject to additional charge).
All dinners are served with choice of potato or rice pilaf, choice of hot vegetable, fresh baked dinner rolls,
chilled tossed salad with dressing, milk, coffee or tea.*

CHICKEN MORNAY

A breaded tender chicken breast sautéed and topped with a creamy white cheese sauce.

CHICKEN CORDON BLEU

A hand-rolled boneless chicken breast stuffed with hickory-smoked ham and baby Swiss cheese and topped with a mushroom white wine sauce.

OVEN-ROASTED PRIME RIB

Slowly roasted prime rib prepared medium-rare and served with au jus.

BEEF OR VEGETABLE LASAGNA

A generous portion of lasagna served with warm breadsticks (not served with a potato).

HONEY-GLAZED BAKED CHICKEN

Half chicken, oven roasted and topped with a sweet honey glaze.

ROSEMARY LOIN OF PORK

A tender slow-roasted pork loin thinly sliced and served over our home-style sage dressing.

WALLEYE ALMONDINE

A 9-ounce Northwoods walleye fillet broiled with toasted almonds and served with drawn butter.

CHICKEN OSCAR

Boneless chicken breast topped with Béarnaise sauce, crumbles of crabmeat and fresh asparagus spears.

NEW YORK STRIP

A char-grilled 12-ounce center-cut choice New York strip prepared medium-rare and served with au jus.

COCONUT SHRIMP

Jumbo shrimp hand-dipped in tempura batter, then rolled in flaky coconut and fried golden brown, served with our signature sauce.

TOP SIRLOIN

A char-grilled 8-ounce house cut sirloin served medium rare with sautéed mushrooms and au jus.

GRILLED SALMON

A flaky, 8-ounce salmon filet, grilled and served with a dill beurre blanc.

FILET MIGNON

An 8-ounce house cut tenderloin served medium rare with au jus.

STUFFED CHICKEN BREAST

A boneless chicken breast stuffed with our homemade sage dressing - topped with a white wine mushroom cream sauce.

VEGETARIAN and COMBO PLATTER selection also available