

Dinner Entrees

*Two menu choices for groups of 200 people or less;
One menu choice for groups over 200 people*

\$17.00

*Roast Turkey with Sage Stuffing
Parmesan Crusted Chicken with Marinara Sauce
Chicken Alfredo over Fettuccini Noodles
Homemade Chicken Kiev*

\$18.00

*Bacon Wrapped Pork Loin
Champagne Chicken
Stuffed Chicken Breast with Sage Stuffing
Breaded Chicken Cordon Bleu with Ham and Swiss Cheese Topped with Alfredo Sauce*

\$19.00

Broiled Lake Trout (seasonal)

\$21.00

*Ten Ounce Cut Prime Rib with Au Jus
Broiled Salmon
Broiled or Deep Fried Shrimp
Shrimp Scampi*

\$22.00

Skewered Shrimp and Scallops

\$23.00

*Baked Walleye
Captain's Cut Prime Rib with Au Jus*

\$25.00

*Six Ounce Sirloin Steak and Lemon Herb Salmon
Six Ounce Sirloin Steak and Three Broiled Shrimp Skewers
Six Ounce Sirloin Steak and Champagne Chicken
10 oz. Broiled New York Strip*

\$9.00 Children's Options *(Ages 5 - 12 years, children 4 and under eat free.)*

*Chicken Strips with French Fries
Pasta with Marinara Sauce*

All entrees are served with dinner rolls and butter, freshly brewed coffee, choice of salad (garden or Caesar), chef's choice of vegetable (aside from pastas), and a choice of potato (aside from pastas) (garlic mashed, baked with sour cream, parsley baby reds, or wild rice pilaf).

Prices do not include 18% gratuity or 5.5% tax. Prices are per person. Prices and selections are subject to change.