



PLATED DINNERS

Plated dinners include a spring mix salad with cucumber, red onion, grape tomato, croutons, shredded parmesan and house Balsamic Vinaigrette, dinner roll, butter, one starch, chef's choice steamed vegetable, self serve beverage table of regular and decaf Caribou Coffee. Sub Spinach Salad or Caesar salad for 1.50 more. Add on 1.50 per person or table service for 1.50 more per person, Ice water goblets and carafes at each table. * Pasta meals do not get a starch or veg*

Chicken Piccata (GF) Chicken breast, rice flour, rice pasta, capers, shallot, wine, lemon, butter 21.50

Duet of Chasseur Con Pollo 2-Pan Seared 4 oz breasts of chicken, simmered in a sweet cognac & served with mushroom sauce of chasseur 23

Champagne Chicken Lightly breaded chicken breast oven baked to perfection, then smothered with a sweet creamy champagne sauce 24

Pasta Aglio Olio (GF) (V) Rice pasta, fresh herbs, spinach, tomatoes, wine, lemon, butter 18.50

Pasta Alfredo Parmesan, sherry, garlic, cream, fettuccine 19 add on chicken for 4 / add on shrimp for 6

Lobster & Butternut Squash Ravioli Lobster, butternut squash, cream, white wine, red bell peppers 26.50

Walleye Florentine Blackened, shallot, lemon, pinot grigio, capers, spinach 26

Duxelle Sirloin Shallot, cognac, parsley, wild mushroom demi 26

Filet de Veloute 6 oz served in sauce veloute 32

Braised Short Ribs with bordelaise 26

Delmonico Ribeye 12oz heart of Ribeye, au poivre sauce 35

Sea Bass Shallot, pinot grigio, french brown butter 35

Atlantic Salmon grilled with lemon butter 26

Vegetarian-

Butternut Squash Ravioli (V) diced red bell pepper and house newburgh sauce 20.50

Eggplant Napoleon (V) Sliced encrusted eggplant sautéed, stacked with mozzarella, sweet pomodoro and topped with garlic roasted portabella mushroom parmesan

Combo Plates

4oz Filet Mignon & Walleye, or Champagne Chicken 34

Starch Selections-

Baked Potato, Garlic Mashed, Wild Rice Risotto, Italian Gratins, Roasted Baby Reds