

PLATED DINNERS

Plated dinners include a house 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 Coffee. Sub Spinach Salad or Caesar salad for 1.50 more. Add on 1.50 per person for table coffee service per

Chicken Piccata Chicken Breast, Capers, Shallot, Wine, Lemon, Butter, Baked Potato and Chef's Choice Vegetable 24.00

Duet of Chasseur Con Pollo 2-Pan Seared 4 oz Breasts of Chicken, simmered in a Sweet Cognac & served with Mushroom sauce of Chasseur 24

Champagne Chicken Lightly breaded Chicken Breast oven baked to perfection, then smothered with a sweet Creamy Champagne Sauce 24

Tavern Supreme of Chicken EnCrouete-Minnesota House Specialty-French Style Mushroom Duxelle Stuffing wrapped in a Puff Pastry with Wild Mushroom Sherry Cream 24

Pasta Aglio Olio (GF) (V) Rice pasta, fresh herbs, Spinach, Tomatoes, Wine, Lemon, Butter 19

Pasta Alfredo Parmesan, Sherry, Garlic, Cream, Penne 19 add on Chicken for 3.5 / add on Shrimp for 6

Lox & Butternut Squash Ravioli Lobster, Butternut Squash, Cream, White Wine, Red Bell Peppers 27

Walleye Florentine Blackened, Shallot, Lemon, Pinot Grigio, Capers, Spinach 27

Duxelle Sirloin Shallot, Cognac, Parsley, Wild Mushroom Demi 26

Filet de Veloute 6 oz served in Sauce Veloute 32

Braised Short Ribs with Bordelaise 29

Delmonico Ribeye 12oz heart of Ribeye, Au poivre Sauce 35

Pork Porterhouse- Chargrilled Porterhouse with Orange Bourbon Glaze 23

Halibut Shallot, Pinot Grigio, French Brown Butter 32

Atlantic Salmon grilled with Lemon Butter 26

Vegetarian-

Butternut Squash Ravioli (V) Diced Red Bell Pepper and house Newburgh Sauce 21

Eggplant Napoleon (V) Sliced encrusted Eggplant sautéed, stacked with Mozzarella, sweet Pomodoro and topped with Garlic Roasted Portabella Mushroom Parmesan 21

Combo Plates

4oz Filet Mignon Maderia & Walleye Florentine, or Champagne Chicken 34

person, Ice water goblets and carafes at each table. * Pasta meals do not get a starch or vegetable*

Starch Selections:

Baked Potato, Garlic Mashed, Italian Gratin, Roasted Baby Reds, Parmesan Hashbrowns

1.50 more substitute Brussel Sprouts with Bacon, Asparagus,