

Dinner Entrées

All entrées include our house salad. Our Chef will select the appropriate vegetable and accompaniments to compliment your entrée. Also served with warm fresh rolls, creamy butter, freshly brewed coffee, and herbal tea.

Chicken Wellington **\$26.95**
*Sautéed boneless chicken breast with mushroom duxelles
in a puffed pastry*

Beef Wellington **\$40.95**
*Grilled filet with mushroom duxelles
in a puffed pastry*

Roast Loin of Pork **\$20.95**
*Slow roasted with rosemary, and served with
peppercorn demi-glaze*

Turkey Traditional Style **\$19.95**
*Served with cranberry and sage stuffing,
whipped potatoes, and giblet gravy*

Canadian Walleye **\$22.95**
Served almandine

Grand Marnier Chicken **\$22.95**
*Chicken breast stuffed with smoked Gouda cheese & wild rice,
Served with an orange glaze*

Sautéed Chicken Breast with choice of sauce **\$21.95**

Lemon Rosemary - lemon herb sauce

Sherry Cream Sauce with Artichokes & Leeks

Wild Mushroom Demi-glaze

Stuffed Chicken **\$22.95**
*Stuffed Chicken with pancetta, parmesan, & spinach with a mushroom
tarragon sauce*

Dinner Entrées

<i>Vegetarian Requests are welcome</i>	\$18.95 & up
Salmon Filet <i>Accompanied by lobster sauce.</i>	\$21.95
Blackened Halibut <i>Tender Halibut blackened in southern spices</i> <u><i>Available in summer time only</i></u>	\$22.95
Prime Rib of Beef <i>Traditional slow-roasted flavor. Served with Au Jus.</i>	\$28.95
Filet of Tenderloin <i>An eight-ounce cut with demi-glace and mushroom caps.</i>	\$36.95
Water Street New York Strip <i>Ten ounces grilled to perfection</i>	\$27.95

Duets

Filet and Shrimp <i>A four ounce filet mignon & four tiger shrimp in garlic butter</i>	\$31.95
Filet and Lobster <i>A four ounce filet mignon, with a four ounce lobster tail</i>	\$36.95
Filet and Chicken <i>A four ounce filet with an oven baked four ounce chicken breast, in a lemon rosemary or mushroom sauce</i>	\$27.95

Enhancing your Occasions

Simple & extravagant suggestions to make your event extraordinaire

- Caesar salad** *add \$1.00 to entree*
Crisp Romaine lettuce with aged parmesan cheese & homemade croutons
- Spinach salad** *add \$1.00 to entrée*
With sliced mushrooms, red onion, bacon, & raspberry vinaigrette
- Cinnamon Spinach Salad** *add \$2.00 to entrée*
Spinach leaves, mandarin oranges, walnuts, with a cinnamon dressing
- Penne Pasta Alfredo (Substitute for starch)** *add \$2.00 to entrée*

Chef Carved:

- Baked Country Ham (serves 50 people)** **\$275.00**
Served with apple chutney & honey mustard
- Boneless Roasted Turkey Breast (serves 50 people)** **\$275.00**
Served with cranberry relish
- Steamship Round of Beef (Serves 150 people)** **\$495.00**
Served with: Béarnaise sauce,
tomato-basil relish & freshly baked rolls
- Inside Round (serves 60 people)** **\$325.00**
Served with: Béarnaise sauce,
tomato-basil relish & freshly baked rolls

Snacks

(Priced per pound)

- Pretzel Twists** **\$8.95**
- Gardettos** **\$10.95**
- Whole Cashews** **\$18.95**
- Mixed Nuts** **\$15.95**
- Ripple Chips and Dip** **\$9.95**
- Chips and Salsa** **\$15.95**