

Dinner Menu

Served in the evening after 5:00 pm

Appetizers

Breaded Fried Calamari \$6

Lightly Fried Calamari Strips with Cocktail Sauce and Sweet Chili Aioli

Crab Roll \$8

Served with Sweet Chili Aioli

Beef and Gnocchi \$6

Served in Bleu Cheese Cream

Jumbo Shrimp Cocktail \$14

Four Tender Shrimp Served with our Cocktail Sauce

Prince Edward Island Mussels \$10

Steamed Mussels in Smoked Tomato Butter with Crusty Bread

Antipasto \$10

Bleu Cheese Stuffed Olives with Salami, Artichoke Hearts,
Wedge of Brie, Crostini and Fruit Mostarda

Soups

Soup du Jour

Cup - \$3 Bowl - \$6

Creamy soups may be served in a Bread Bowl for an additional \$1.50

French Onion

Cup - \$4 Bowl - \$8

Caramelized Onion topped with
Parmesan Crusted Croutons and Swiss Cheese

Salads

**Seared Ahi Salad \$11*

Macadamia Crusted Seared Ahi Tuna
with Mandarin Oranges, Cucumber,
Cilantro and Sesame Ginger Vinaigrette
on a bed of Mesclun Greens

Classic Caesar Salad \$8

Chopped Romaine tossed in Caesar
Dressing with Parmesan Cheese and
House Made Croutons
*Add Chicken \$4 - *Add Salmon \$7*

Roasted Beet Salad \$10

Red Onions, Goat Cheese, Candied Almonds and Balsamic Vinaigrette

Entrées

Entrées served with a Spring Mix Salad or Soup with warm Bread and Butter,
Seasonal Vegetables and your Choice of Side unless otherwise specified

Potato Crusted Walleye \$26

Served with Dill Cream Sauce, Rice Pilaf and Vegetable du Jour

Grilled Swordfish Chimichurri \$23

Wild Caught Swordfish served with Vegetable du Jour and Choice of Side

**Grilled Atlantic Salmon \$25*

Served with Potato Gnocchi, Spinach, Tomato and Bacon in a Lemon Brown Butter

**Seared Scallops \$27*

Scallops with Red Beet, Roasted Garlic, Spinach Purees and Orange Segments

Roasted Vegetable Ravioli \$16

Served with Marinara Sauce

Turkey Pot Pie \$18

Chunks of Turkey with Carrots, Celery and Onions in a Savory Cream Sauce

Homemade Meatloaf \$18

Chef Matt's Special Recipe served with Mashed Potatoes and Gravy

*Consuming raw or undercooked meats, eggs or other foods may increase your risk for foodborne illness

Seared Duck \$25

Maple Farms Duck Breast served with Spaetzle, Bing Cherry Glacé
and Vegetable du Jour

Pasta Primavera \$16

A Traditional Italian Pasta with Peas, Mushrooms and Vegetable du Jour
Choice of Marinara, Alfredo or Olive Oil Garlic Sauce
*Add Chicken \$4 - *Add Salmon \$7*

***8 oz. Filet Mignon \$34**

USDA Choice Filet, broiled to order and served with
a Demi-Glace Sauce, Au Gratin Potatoes and Vegetable du Jour

***Flat Iron Steak \$24**

USDA Choice Beef with Mushrooms, Caramelized Onions,
Wilted Spinach, Roasted Potatoes and Sauce Demi-Glace
Add Bleu Cheese \$1

Beef Stew \$21

Beef, Carrots and Potatoes slow cooked and served with Grilled Bread

Beef Stroganoff \$19

Tender Beef and Classic Sauce served over Egg Noodles

Honey Mustard Pecan Chicken \$19

Pecan Crusted Chicken with Honey Mustard Drizzle,
served with Vegetable du Jour and Choice of Side

A service charge of 18% of the total cost of food and beverages has been added to your bill.

The service charge is paid directly to the Club for its costs, including to help us pay competitive wages to our staff, as we believe this allows us to attract and retain excellent staff members. The service charge is not a gratuity and will not be distributed directly to any employees who provided service to you.

Should you wish to add a gratuity to the final bill, you are welcome to do so.

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