

LUNCH

FIRST COURSE

Lobster Bisque

ENTRÉE COURSE

Chop

romaine, chick peas, feta cheese, pepperoncini, kalamata olives, red onion, tomato, cucumber, crispy pita, lemon vinaigrette

with choice of

6oz Salmon or 6oz Chicken

DESSERT COURSE

House made cheesecake

\$25 menu (coffee and soft drink included) +tax and 20% gratuity



LUNCH

FIRST COURSE

Chop

romaine, chick peas, feta cheese, pepperoncini, kalamata olives, red onion, tomato, cucumber, crispy pita, lemon vinaigrette

ENTRÉE COURSE

Glazed Salmon

sweet pepper chutney, wild rice, sautéed spinach, curry coconut emulsion

Lemon Chicken

all natural, cracked wheat, shaved fennel, orange sections, citrus vinaigrette

DESSERT COURSE

House made cheesecake

\$25 menu (coffee and soft drink included) +tax and 20% gratuity



LUNCH

FIRST COURSE

Crispy Calamari

fresh fried calamari, fried jalapeno, grape tomato

SALAD COURSE

Chop

romaine, chick peas, feta cheese, pepperoncini, kalamata olives, red onion, tomato, cucumber, crispy pita, lemon vinaigrette

ENTRÉE COURSE (choice of one)

Glazed Salmon

sweet pepper chutney, wild rice, sautéed spinach, curry coconut emulsion

Lemon Chicken

all natural, cracked wheat, shaved fennel, orange sections, citrus vinaigrette

Red Wine braised Short Ribs

polenta, seasonal vegetables, red wine demi

DESSERT COURSE

House made cheesecake

\$35 menu (coffee and soft drink included) +tax and 20% gratuity



LUNCH

FIRST COURSE (served family style)

Caprese

fresh buffalo mozzarella cheese, fresh tomato, basil

Crispy Calamari

fresh fried calamari, fried jalapeno, grape tomato

Coconut Shrimp

jumbo shrimp, breaded, spicy orange sauce

SALAD/ SOUP COURSE

Chop

romaine, chick peas, feta cheese, pepperoncini, kalamata olives, red onion, tomato, cucumber, crispy pita, lemon vinaigrette

ENTRÉE COURSE (choice of one)

Lake Superior Whitefish

fingerling potatoes, lemon beurre blanc, chef's vegetables

Lemon Chicken

all natural, cracked wheat, shaved fennel, orange sections, citrus vinaigrette

6 oz Filet Mignon

potato puree, seasonal vegetables, house made zip sauce

DESSERT COURSE

Chocolate cake served with vanilla icecream

\$45 menu (coffee and soft drink included) +tax and 20% gratuity



DINNER

FIRST COURSE (served family style)

Caprese

fresh buffalo mozzarella cheese, fresh tomato, basil

Crispy Calamari

fresh fried calamari, fried jalapeno, grape tomato

SALAD COURSE

Chop

romaine, chick peas, feta cheese, pepperoncini, kalamata olives, red onion, tomato, cucumber, crispy pita, lemon vinaigrette

ENTRÉE COURSE (choice of one)

Glazed Salmon

sweet pepper chutney, wild rice, sautéed spinach, curry coconut emulsion

Lemon Chicken

all natural, cracked wheat, shaved fennel, orange sections, citrus vinaigrette

\$45 menu + beverage + tax and 20% gratuity



DINNER

FIRST COURSE (served family style)

Caprese

fresh buffalo mozzarella cheese, fresh tomato, basil

Crispy Calamari

fresh fried calamari, fried jalapeno, grape tomato

Grilled Shrimp

jumbo shrimp, heirloom tomato, fresh basil

SALAD COURSE

Chop

romaine, chick peas, feta cheese, pepperoncini, kalamata olives, red onion, tomato, cucumber, crispy pita, lemon vinaigrette

ENTRÉE COURSE (choice of one)

Glazed Salmon

sweet pepper chutney, wild rice, sautéed spinach, curry coconut emulsion

Lemon Chicken

all natural, cracked wheat, shaved fennel, orange sections, citrus vinaigrette

6 oz Filet Mignon

potato puree, seasonal vegetables, house made zip sauce

DESSERT COURSE

House made cheesecake

\$55 menu + beverage + tax and 20% gratuity



DINNER

FIRST COURSE (served family style)

Caprese

fresh buffalo mozzarella cheese, fresh tomato, basil

Crispy Calamari

fresh fried calamari, fried jalapeno, grape tomato

Grilled Shrimp

jumbo shrimp, heirloom tomato, fresh basil

SALAD/ SOUP COURSE

Chop

romaine, chick peas, feta cheese, pepperoncini, kalamata olives, red onion, tomato, cucumber, crispy pita, lemon vinaigrette

OR

Lobster bisque

ENTRÉE COURSE (choice of one)

Chilean Sea Bass

miso glazed, cauliflower, roasted fennel puree

Lemon Chicken

all natural, cracked wheat, shaved fennel, orange sections, citrus vinaigrette

8 oz Filet Mignon

potato puree, seasonal vegetables, house made zip sauce

DESSERT COURSE

Chocolate cake served with vanilla icecream

\$65 menu +beverage+tax and 20% gratuity



OPTION 1

BUFFET STYLE

Cheese and Fruit display

Chopped Mediterranean Salad

Mac & Cheese

Smoked Salmon

Coconut Shrimp

Chicken Skewers

Steak Bites

Prime Rib Sliders

French Fries

\$39 per person (Soft Drinks & Coffee Included)

Beverage, tax and gratuity Not Included



OPTION 2

BUFFET STYLE

Cheese, Meats and Fruit
Chopped Mediterranean Salad
Phi Tuna Tartar
Coconut Shrimp
Chicken Skewers
Lamb Chops
Steak Bites
French Fries
Smoked Salmon

\$45 per person (Soft Drinks & Coffee Included)

Beverage, tax and gratuity Not Included

