

Come for dinner and try out our new menu!

SALADS

HOUSE SALAD.....\$4
Mixed greens, tomatoes, cucumbers, onions and garlic herb croutons, served with house champagne-dill dressing

COBB SALAD.....\$11
Bite sized pieces of crisp romaine lettuce topped with diced chicken, apple smoked bacon, avocados, tomatoes, chopped egg and crumbled bleu cheese, served with cobb dressing

BABY ARUGULA SALAD.....\$11
Fresh delicate baby arugula tossed with dried apricots, goat cheese and brown sugar vinaigrette

CHERRY SLAW.....\$9
Thinly sliced green and red cabbage, red peppers, sweet onions and dried cherries tossed with a lemon poppy seed dressing

ENTRÉES

FRIED LAKE PERCH.....\$12
Fresh lake perch lightly fried to perfection with a side of tartar sauce and a lemon wedge, served with chef's potatoes and vegetable

OVEN ROASTED ALASKAN HALIBUT.....\$26
Tender halibut steak roasted perfectly with fresh herbs, served with leek fennel sauce, wild mushroom risotto and fresh steamed chef's vegetable

**TENDERLOIN OF BEEF
WITH CRAB CAKE AND BÉARNAISE.....\$32**
Petite filet grilled to your liking and two delicate miniature handmade crab cakes, topped with sauce béarnaise, served with haricots verts and wild mushroom risotto

FILET MIGNON WITH RED WINE SAUCE.....\$25
8 oz. filet complemented by red wine sauce, accompanied by redskin mashed potatoes and chef's vegetable

ROAST BREAST OF CHICKEN.....\$21
Served with mushroom risotto, haricots verts and maderia sauce

CHIPOTLE BBQ ROASTED HALF CHICKEN....\$22
Crispy and golden brown on the outside, tender and juicy inside served with redskin mashed potatoes and fresh steamed chef's vegetable

EGGPLANT PARMESAN.....\$14
Roasted eggplant and homemade tomato sauce layered with mounds of melted mozzarella cheese, accompanied by chef's vegetable

**TORTELLINI PASTA
WITH GRILLED CHICKEN.....\$16**
Grilled chicken, julienne vegetables, white wine and pesto, all tossed with tortellini pasta

**PENNE PASTA
IN TOMATO BASIL CREAM SAUCE.....\$14**
Penne tossed with spinach, mushrooms and tomatoes in a tomato basil cream sauce

CRAB CAKES.....\$17
Two crab cakes made from tender, premium jumbo lump crab meat seared to a golden brown, served with redskin mashed potatoes and chef's vegetable

**ROASTED PORTOBELLO
AND FRESH VEGETABLE STACK.....\$19**
Served with a tomato coulis, mushroom risotto and steamed asparagus

CHERRY BBQ BABY BACK RIBS.....\$24
Meaty and fall off the bone baby back spareribs grilled perfectly topped with our own cherry barbecue reduction, served with redskin mashed potatoes, fresh steamed chef's vegetable and warm bread pudding