



## Entrées

Appropriate entrées served with house baked bread, red skin potatoes and Chef's seasonal vegetable.

Upgrade your dinner with a house salad or cup of soup for \$3.00.

### Top Sirloin & Shrimp Scampi

Trotter cut sirloin paired with broiled tiger shrimp in a white wine garlic sauce.

\$29

### Parmesan Encrusted Whitefish

Finished with classic lemon capper beurre blanc sauce.

\$25

### Blackened Salmon Fillet

North Atlantic salmon accompanied with Florentine sauce.

\$23

### Roman Chicken

Lightly floured chicken with sautéed garlic & spinach, finished with artichoke cream sauce.

\$20

### New York Strip

Center cut strip loin topped with scallion butter.

\$29

### Walnut Encrusted Walleye

Accompanied with Michigan cherry beurre blanc sauce.

\$27

### Breaded Lake Perch

Lightly breaded lake perch served with house made remoulade sauce.

\$22

### Maple River Smoked Ribs

Slow cooked half-rack with hickory BBQ sauce.

\$25

### Maple Chicken

Pan roasted chicken with root vegetables in a white-maple sauce.

\$20

### Rocky Mountain Ribeye

Grilled to perfection with Chef's secret meat rub. Topped with tobacco onions.

\$25

### Seafood Scampi

Jumbo shrimp, steamed mussels, clams, spinach and sun-dried tomatoes. Served over garlic linguini.

\$24

## Sides

\$4.00 each

Creamed Spinach

Green Bean Amandine

Lyonnaise Potatoes

Broccoli Spears with Cheese Sauce

Sautéed Wild Mushrooms with Garlic

Grilled Asparagus with Lemon Zest

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.