



Entrées

Appropriate entrées served with house baked bread, mashed potatoes and Chef's seasonal vegetable.
Upgrade your dinner with a house salad or cup of soup for \$3.00.

Tenderloin Tips au Poivre

Beef tenderloin tips served with a traditional peppercorn sauce.
\$34

Parmesan Encrusted Whitefish

Finished with classic lemon caper beurre blanc sauce.
\$26

Blackened Salmon Fillet

North Atlantic salmon accompanied with florentine sauce.
\$24

Roman Chicken

Lightly floured chicken with sautéed garlic & spinach, finished with artichoke cream sauce.
\$22

Marinated Flat Iron

Beer and lime marinated steak, grilled to perfection and served with a
roasted red pepper cream fraîche.
\$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

Lobster Mac & Cheese

Penne pasta with a herbed white cheese sauce and succulent lobster pieces.
\$20

Seafood Scampi

Jumbo shrimp, steamed mussels, clams, spinach and sun-dried tomatoes. Served over garlic linguini.
\$24

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