



Dinner Menu

Amuse Bouche

Smoked Whitefish Pate | White Bean Relish | Fresh Artisan Bread & Butter | Coffee | Hot Tea

Starter Course Choices

Tempura Asparagus
Miso Mustard Sauce

Colossal Shrimp Cocktail
Poached in Aromatic Courte Bouillon with Fiery House Sauce

Salad Course

Roquefort Wedge Salad

Entrée Choices

All Entrees are served with Creamed Spinach or Joe Muer Stewed Tomatoes

Broiled Lake Superior Whitefish
Served with Fresh Lemon

Amish Roasted Chicken
All Natural Semi-boneless | Spring Vegetables | Jus Lie

Grilled Salmon
Butternut Squash Gnocchi | Bacon Roasted Brussels Spouts | Parsnips | Beets | Apples and Dry Fig Compote

Dessert Choices

(Pre-Select One)
Coconut Cake | Cheese Cake | Chocolate Cake | Sorbet

\$79 per Guest
(Includes Coffee & Soft Drinks - Not Inclusive, Tax & Gratuity)