

DINNER PLATED ENTRÉES

Includes baskets of fresh gourmet rolls with whipped butter, your choice of one starter, chef's selected accompaniments, freshly brewed coffee and decaffeinated coffee, hot herbal teas and ice water.

STARTERS

WILD RICE SOUP

HOUSE MIXED GREENS SALAD

cucumber, red onion and vine ripe tomato wedges
with your choice of dressing

CAESAR SALAD

romaine, parmesan and croutons

WEDGE SALAD

bacon, crumbled blue cheese and
tomato with blue cheese dressing

ROASTED BEET SALAD

red and yellow beets with candied walnuts,
goat cheese and citrus vinaigrette over baby kale

CANDIED WALNUT & PEAR SALAD

goat cheese, candied walnuts and pears
over mixed greens with citrus vinaigrette

PASTA

FETTUCCHINE ALFREDO

parmesan, butter and fresh cream sauce 17.95
with grilled chicken 19.95

RIGATONI

bell peppers, onions and tomatoes in
cajun spiced cream sauce with blackened chicken 20.95

THREE MEAT CANNELLONI

beef, pork, sausage, spinach and tomatoes with
mozzarella, ricotta, red and white sauces 22.95

SHRIMP SCAMPI

sautéed shrimp with garlic white wine butter sauce
over linguine 24.95

POULTRY

OVEN ROASTED ROSEMARY CHICKEN

rosemary, garlic, parmesan,
chives and olive oil 22.95

CHICKEN SCALLOPINI

three mushroom brandy sauce 23.95

CHICKEN DI SARONNO

almond encrusted with
amaretto cream sauce 24.95

CHAMPAGNE CHICKEN

champagne cream sauce 25.95

CHICKEN PICCATA

lemon butter caper sauce 25.95

CHICKEN CHARDONNAY

prosciutto, mushrooms, artichokes
and sun dried tomatoes 26.95

FISH

SEARED SALMON

jalapeno butter sauce on mashed potatoes 27.95

WALLEYE

pistachio crusted, lemon caper dill beurre blanc 29.95

BEEF

LONDON BROIL

sliced with bordelaise sauce 28.95

ROASTED PRIME RIB

sage au jus and horseradish sauce 32.95

TWIN Tournedos Oscar

crab and asparagus with béarnaise 36.95

FILET MIGNON

rosemary butter 38.95

KIDS MEALS AVAILABLE UPON REQUEST.

SPLIT ENTREE FEE OF \$1 PER ENTREE SELECTION, MAXIMUM THREE ENTREE SELECTIONS.

DINNER PLATED ENTRÉES

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COMBINATIONS

SHORT RIBS

4 ounce burgundy braised, boneless beef short ribs
with chef's selected sauce accompanied by
one of the following selections

CHICKEN PICCATA 29.95

CHAMPAGNE CHICKEN 30.95

CHICKEN CHARDONNAY 31.95

SHRIMP SCAMPI 32.95

SEARED SALMON 33.95

WALLEYE 35.95

FILET MIGNON

4 ounce center-cut, grilled medium rare
with chef's selected sauce accompanied by
one of the following selections

CHICKEN PICCATA 33.95

CHAMPAGNE CHICKEN 34.95

CHICKEN CHARDONNAY 35.95

SHRIMP SCAMPI 36.95

SEARED SALMON 37.95

WALLEYE 39.95

VEGETARIAN

Pricing for vegetarian entrées will be equivalent to the lowest selected entrée price.

MEDITERRANEAN TOMATO TART

a delicate puff pastry spread with dijon mustard
and topped with feta cheese, roma tomatoes,
olive oil and herbs de provence served with
kalamata olive tapenade on a bed of spinach

ACORN SQUASH

acorn squash stuffed with lentils, almonds, green onions
and dried cherries, drizzled with maple cream sauce
served on a bed of barley pilaf

STUFFED PORTOBELLO MUSHROOM

grilled portobello mushroom stuffed with spinach,
tomato, chèvre and panko bread crumbs, drizzled with
balsamic syrup, served over spelt with red peppers

SAFFRON BALSAMIC GRILLED VEGETABLES

marinated and grilled red, yellow and green bell peppers,
asparagus, zucchini, yellow squash, red onion, tomatoes
and portobello mushrooms served on a bed of saffron risotto
and drizzled with balsamic syrup

TRI-COLOR TORTELLINI POMODORO
cheese-filled pasta with roma tomatoes, spinach,
button mushrooms, garlic, fresh basil and
extra virgin olive oil topped with asiago cheese

PORTOBELLO MUSHROOM STACK

grilled portobello mushroom stacked with
fresh spinach, tomato, yellow squash, roasted bell peppers
and zucchini, drizzled with white truffle oil,
served on a bed of pesto cous cous

VEGETARIAN WELLINGTON

grilled portobello mushroom stuffed with
vegetable duxelle, wrapped in a puff pastry and
baked golden brown with dijon cream sauce
and garnished with a sprig of rosemary

PAPPARDELLE PASTA

pappardelle pasta filled with wild mushrooms,
red and yellow tomatoes, asparagus and artichokes
served with basil pesto grilled eggplant

DINNER BUFFETS

Include freshly brewed coffee and decaffeinated coffee, hot herbal teas and ice water.

Add one of our great soups for just \$3.00 per person.

Twenty-five person minimum, buffets limited to two hours of service.

FIESTA

tri-color corn tortilla chips with fresh tomato salsa
black bean roasted corn salad, fresh fruit salad,
refried beans and spanish rice
southwestern chicken and sirloin strips
with sautéed onions and peppers
served with guacamole, sour cream, pico de gallo,
shredded cheddar cheese and warm flour tortillas 24.95

ITALIAN

toasted garlic ciabatta
antipasto display and caesar salad
fettuccine alfredo, parmesan chicken
and meat lasagna with italian sausage,
ground beef, ricotta and mozzarella cheeses
layered in pasta sheets and
baked in rich tomato sauce 26.95

CLUBHOUSE

gourmet rolls with whipped butter
international and local cheeses served with crackers
fresh vegetables with our homemade spinach dip
house salad with ranch dressing
sautéed fresh seasonal vegetables
buttermilk mashed potatoes
oven roasted rosemary chicken
grilled flank steak with signature steak aioli 28.95

SELECT

gourmet rolls with whipped butter
international and local cheeses served with crackers
fresh vegetables with our homemade spinach dip
house salad with ranch dressing
sautéed fresh seasonal vegetables
buttermilk mashed potatoes
chicken scallopini with three mushroom brandy sauce
roast sirloin with bourbon sauce 30.95

GREAT LAKES

gourmet rolls with whipped butter
international and local cheeses served with crackers
fresh vegetables with our homemade spinach dip
caesar salad
sautéed fresh seasonal vegetables
au gratin potatoes
chicken piccata with lemon butter caper sauce
london broil with bordelaise sauce 32.95

19TH HOLE

gourmet rolls with whipped butter
international and local cheeses served with crackers
fresh vegetables with our homemade spinach dip
candied walnut and pear salad
sautéed fresh seasonal vegetables
baked potatoes with sour cream and chives
chardonnay chicken
pistachio crusted walleye
*carved herb crusted prime rib
with sage au jus and horseradish sauce 36.95
*Chef attended stations, 90 per chef

HILLCREST

gourmet rolls with whipped butter
international and local cheeses served with crackers
fresh vegetables with our homemade spinach dip
caesar salad
sautéed fresh seasonal vegetables
parmesan leek potatoes
champagne chicken
seared salmon
*carved tenderloin
with wild mushroom sauce 38.95
*Chef attended stations, 90 per chef

LUNCH AND DINNER DESSERTS

PLATED DESSERTS

BUTTERSCOTCH CRÈME BRÛLÉE

a twist on the classic, topped with caramelized sugar
and sea salt and served with
fresh whipped cream and fresh berries 5.00

KEY LIME PIE

key lime custard with graham cracker
and fresh whipped cream 5.00

CHEESECAKE

seasonal featured cheesecake 5.00

CHOCOLATE DECADENCE TORTE

slow baked semi sweet chocolate torte
served with a rich crème anglaise
and raspberry coulis 5.00

APPLE CRISP

chopped cinnamon and sugared apples
on a bed of caramel and vanilla anglaise
topped with streusel 6.00

TURTLE TART

bittersweet chocolate with cinnamon pecan crust
and caramel drizzle 6.00

DESSERT MARTINIS

CHOCOLATE POT DU CRÈME

creamy chocolate custard topped with fresh whipped
cream and a chocolate dipped oblaten 5.00

STRAWBERRY POUND CAKE

old fashioned pound cake with a twist,
layers of fresh strawberries and pound cake
with fresh whipped cream 5.00

GRASSHOPPER MARTINI

a parfait of chocolate pot du crème
and crème de menthe mousse
with a chocolate mint swizzle stick 5.00

SALTY CARAMEL PANNA COTTA

milk chocolate ganache topped with custard,
salty caramel sauce, whipped cream and
a chocolate decorette 6.00

CHOCOLATE TORTE AND BERRIES

chocolate torte topped with
white chocolate mousse and
fresh mixed berries, decorated with
white and dark chocolate drizzle 6.00