

## 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

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.

### 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

### 19<sup>TH</sup> 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