

DINNER STARTERS

Soups

Dinner entrées include your choice of one soup or salad.

Minnesota Chicken Wild Rice
Tomato Basil
Butternut Squash

Salads

Dinner entrées include your choice of one soup or salad.

Garden

Mixed greens with roma tomatoes, sliced cucumbers, radishes, shredded carrots and croutons, served with ranch dressing

Caesar

Romaine wedge, shaved parmesan and croutons finished with Caesar dressing

Asian

Mixed greens and romaine lettuce with carrots, cucumber, purple cabbage, peanuts and cilantro, served with sesame ginger vinaigrette

Greek

Chopped romaine lettuce, red onion, cucumber, roma tomatoes, chickpeas, feta cheese and kalamata olives, served with Greek vinaigrette

BLT

Spinach topped with bacon, roma tomato, hard-boiled egg and shredded carrot, served with honey mustard dressing

Apple and Dried Cherries

Mixed greens with apples, dried cherries and scallions, finished with apple cider vinaigrette

Watermelon Quinoa

Bibb lettuce, watermelon, cucumber, quinoa and fresh mint, served with raspberry lime vinaigrette

Strawberries and Peaches

Spinach with strawberries, peaches and walnuts, served with strawberry vinaigrette

Roasted Beet

Spinach with roasted red beets, goat cheese, quinoa and candied walnuts, finished with tarragon shallot vinaigrette

Grilled Vegetable

Mixed greens topped with grilled summer squash, asparagus, bell peppers and roma tomatoes with mozzarella pearls, finished with balsamic dressing

Signature Soups

Available at an additional cost per person.

Baked Potato Beer Cheese \$3.00
Tenderloin Chili \$4.00
Lobster Bisque \$5.00

Signature Salads

Available at an additional cost per person.

Classic Wedge

 \$1.00

Artisan iceberg lettuce wedge, crumbled blue cheese, bacon and tomatoes, served with ranch dressing

Spinach and Poached Pear

 \$2.00

Baby spinach, poached pear, crumbled blue cheese and candied pecans, served with hazelnut vinaigrette

Caprese

 \$2.00

Fresh mozzarella layered between red and yellow tomatoes topped with balsamic onion vinaigrette and parmesan cheese, served on a bed of mixed greens with basil pesto and sun dried tomato pesto

The St. Paul Grill Strawberry Spinach

 \$3.00

Fresh spinach, sliced strawberries and brie cheese, served with raspberry poppy seed dressing

As a regional leader in sustainability, we can serve everything on this page to you in an environmentally-friendly manner.



DINNER ENTRÉES

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

Add Caspian flatbread brushed with olive oil and sea salt, served with rosemary whipped butter for \$2.00 per person.

Chicken Calistoga \$28.95

Spinach and Swiss cheese stuffed chicken breast with brandy cream sauce

Pineapple Chicken \$28.95

Marinated chicken breast with honey pineapple sauce

Gruyère Chicken \$29.95

Gruyère cheese over seared chicken breast with classic soubise sauce

Lemon Parsley Chicken \$29.95

Sautéed chicken breast served with lemon and parsley sauce

Honey Mustard Chicken \$29.95

Slow roasted chicken breast served with honey mustard sauce

Sage Rubbed Pork Tenderloin \$29.95

Grilled, sage rubbed pork tenderloin with apple, maple and pecan demi-glace

Champagne Chicken \$30.95

Sautéed chicken breast with champagne cream sauce

Chardonnay Chicken \$30.95

Marinated grilled chicken breast with prosciutto ham, button mushrooms, artichokes, sun dried tomatoes and chardonnay cream sauce

Chicken Piccata \$30.95

Sautéed chicken breast with lemon butter caper sauce

Chicken Marsala \$30.95

Sautéed chicken breast with a mushroom and marsala wine sauce

Artichoke Crusted Chicken \$31.95

Artichoke crusted chicken with roasted red pepper and garlic cream sauce

Sun Dried Tomato Chicken \$31.95

Sautéed chicken breast topped with pesto and sun dried tomato cream sauce

Savory Braised Beef Pot Roast \$32.95

Savory tender beef with celery, onion, carrots and potatoes in rich burgundy beef sauce

Glazed Salmon \$34.95

Honey and soy marinated salmon grilled with sweet sesame ginger lime sauce

London Broil Bordelaise \$36.95

Marinated strip loin, slow roasted medium rare and hand carved with bordelaise sauce

Horseradish Crusted Salmon \$38.95

Horseradish and panko encrusted baked salmon served with citrus gastrique

Burgundy Braised Short Rib \$38.95

Burgundy braised, boneless beef short rib

Herb Crusted Prime Rib \$42.95

12 oz. roasted prime rib of beef served with sage au jus and creamy horseradish sauce

Pan Roasted Walleye \$42.95

Fillet of walleye with lemon beurre blanc

Beef Tenderloin Tournedos \$46.95

Twin 3 oz. center-cut beef tenderloin medallions sautéed and topped with bordelaise sauce

Halibut \$48.95

Pan seared fillet of halibut with lime gastrique

Filet Mignon \$48.95

8 oz. center-cut filet mignon, grilled medium rare with herb butter

Pan Seared Sea Bass \$56.95

Chilean sea bass fillet served with citrus beurre blanc and roasted red and yellow peppers

Bone-in Cowboy Ribeye \$56.95

22 oz. bone-in ribeye, grilled medium rare with herb butter

As a regional leader in sustainability, we can serve everything on this page to you in an environmentally-friendly manner.



DINNER MIXED GRILL

Includes baskets of fresh gourmet rolls and cracker bread with whipped butter, your choice of one starter, Chef's selected accompaniments, freshly roasted coffee and decaffeinated coffee, hot herbal teas and ice water.
Add Caspian flatbread brushed with olive oil and sea salt, served with rosemary whipped butter for \$2.00 per person.

Tournedo of Beef or Short Rib

4 oz. tournedo of beef or 4 oz. burgundy braised, boneless short ribs with Chef's selected sauce accompanied by one of the following selections:

Gruyère Chicken \$40.95

Gruyère cheese over seared chicken breast with classic soubise sauce

Lemon Parsley Chicken \$40.95

Sautéed chicken breast served with lemon and parsley sauce

Champagne Chicken \$41.95

Sautéed chicken breast with champagne cream sauce

Chardonnay Chicken \$41.95

Marinated grilled chicken breast with prosciutto ham, button mushrooms, artichokes, sun dried tomatoes and chardonnay cream sauce

Chicken Piccata \$41.95

Sautéed chicken breast with lemon butter caper sauce

Broiled Mahi Mahi \$42.95

fillet of mahi mahi with citrus parsley sauce

Glazed Salmon \$42.95

Honey and soy marinated with sweet sesame ginger lime sauce

Horseradish Crusted Salmon \$42.95

Horseradish and panko encrusted baked salmon served with citrus gastrique

Jumbo Shrimp \$44.95

Three jumbo shrimp with garlic chive beurre blanc

Maryland Crab Cake \$46.95

Two Maryland crab cakes with smoked tomato aioli

Pan Roasted Walleye \$46.95

Fillet of walleye with lemon beurre blanc

Halibut \$48.95

Pan seared with lime gastrique

Filet Mignon

4 oz. center-cut, grilled medium rare with Chef's selected sauce accompanied by one of the following selections:

Gruyère Chicken \$48.95

Gruyère cheese over seared chicken breast with classic soubise sauce

Lemon Parsley Chicken \$48.95

Sautéed chicken breast served with lemon and parsley sauce

Champagne Chicken \$49.95

Sautéed chicken breast with champagne cream sauce

Chardonnay Chicken \$49.95

Marinated grilled chicken breast with prosciutto ham, button mushrooms, artichokes, sun dried tomatoes and chardonnay cream sauce

Chicken Piccata \$49.95

Sautéed chicken breast with lemon butter caper sauce

Broiled Mahi Mahi \$50.95

fillet of mahi mahi with citrus parsley sauce

Glazed Salmon \$50.95

Honey and soy marinated with sweet sesame ginger lime sauce

Horseradish Crusted Salmon \$50.95

Horseradish and panko encrusted baked salmon served with citrus gastrique

Jumbo Shrimp \$52.95

Three jumbo shrimp with garlic chive beurre blanc

Maryland Crab Cake \$54.95

Two Maryland crab cakes with smoked tomato aioli

Pan Roasted Walleye \$54.95

Fillet of walleye with lemon beurre blanc

Halibut \$56.95

Pan seared with lime gastrique

As a regional leader in sustainability, we can serve everything on this page to you in an environmentally-friendly manner.



VEGETARIAN ENTRÉES

Price equivalent to the lowest priced regular entrée served.

Eggplant Parmesan

Grilled eggplant layered with a three cheese blend, squash, fresh spinach and marinara

Tofu Scallops

Tofu scallops served with herb risotto and dijon cream sauce topped with fried leeks and summer vegetables

Saffron Balsamic Grilled Vegetables

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

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

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

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 niçoise olive tapenade on a bed of spinach

Vegetarian Wellington

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

Tricolor Tortellini Pomodoro

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

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

Pappardelle Pasta

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

Sautéed Vegetables with Israeli Cous Cous

Sautéed asparagus, cherry tomatoes, zucchini, basil and mint served in a squash basket on a bed of saffron Israeli cous cous

Stuffed Artichoke Trio

Three stuffed artichokes: spinach and goat cheese, wild mushroom with mozzarella and sun dried tomato with Kalamata olives and pesto served over a bed of white wine, smoked tomato and asparagus relish

As a regional leader in sustainability, we can serve everything on this page to you in an environmentally-friendly manner.



DINNER DESSERT SELECTIONS

Individual Sweet Endings

Crème Brûlée \$6.00

A classic, topped with caramelized sugar, served with fresh whipped cream and fresh berries

Salted Caramel Cheesecake \$6.00

Vanilla cheesecake with a roasted and salted nut crust, topped with caramel, white chocolate mousse, candied walnuts and a chocolate decorette

Butterscotch Crème Brûlée \$7.00

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

Chocolate Malt Crème Brûlée \$7.00

Malted milk chocolate crème brûlée, topped with white chocolate mousse and malted milk ball pieces

Kentucky Bourbon Pecan Pie \$8.00

Double thick traditional pecan pie drizzled with Kentucky bourbon served with fresh whipped cream and caramel sauce

Red Velvet Cheesecake \$8.00

Rich red chocolate cheesecake with chocolate cookie crust and white chocolate mousse, garnished with a fresh strawberry

Turtle Cheesecake \$9.00

New York style cheesecake drizzled in milk chocolate, caramel sauce and topped with chopped pecans

Ultimate Chocolate Cake \$9.00

Chocolate cake baked with a fudge bottom, layered with light chocolate mousse served with raspberry coulis

Signature Dessert Martinis

Grasshopper \$6.00

A parfait of chocolate pot du crème and Crème de Menthe mousse with a chocolate mint swizzle stick

Chocolate Pot du Crème \$6.00

Creamy chocolate custard topped with fresh whipped cream and a fresh strawberry

Apple Cranberry \$7.00

Spiced apple cranberry panna cotta with streusel topping and white chocolate mousse, garnished with a sugared cranberry

Salty Caramel Panna Cotta \$7.00

Milk chocolate pot du crème layered with vanilla panna cotta, salty caramel sauce, topped with white chocolate mousse and a chocolate decorette

Key Lime Pie \$7.00

Sugared graham cracker crumbs topped with lime panna cotta, salted vanilla panna cotta, white chocolate mousse and a lime wheel

Tiramisu \$8.00

Layers of dark chocolate pot du crème, espresso chocolate panna cotta and lady finger crumb cake topped with Baileys Irish Cream and espresso mousse, garnished with a fresh berry

Pot du Crème Viola \$8.00

Dark chocolate pot du crème layered with violet panna cotta topped with white chocolate mousse and garnished with a chocolate French macaroon

Passion Fruit Pomegranate \$8.00

Passion fruit panna cotta topped with pomegranate gelée, Midori berry white chocolate mousse and garnished with a lime wheel and a chocolate decorette

Very Berry \$9.00

Strawberries, raspberries and blackberries topped with fresh whipped cream and a chocolate dipped oblaten waffer

Chocolate Torte and Berries \$9.00

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

As a regional leader in sustainability, we can serve everything on this page to you in an environmentally-friendly manner.



DINNER BUFFETS

Includes a display of fresh gourmet rolls and cracker bread with whipped butter, international and local cheeses served with gourmet crackers and garnished with red and green grapes, garden fresh vegetables served with our homemade spinach dip, Pastry Chef's dessert selection and freshly roasted coffee and decaffeinated coffee, hot herbal teas and ice water.

Minimum of 25 guests. Limited to two hours of service. *Chef required - \$120.00 per chef, one chef recommended for every 50-75 guests
Add Caspian flatbread brushed with olive oil and sea salt, served with rosemary whipped butter for \$2.00 per person.

Saint Paul \$40.95

Garden salad served with ranch dressing
Marinated tomatoes with red onion salad
Fresh fruit salad
Sautéed fresh seasonal vegetables
Creamy mashed potatoes
Chicken piccata with lemon caper sauce
Sliced sirloin topped with our signature bourbon sauce

Rice Park \$44.95

Roasted beet salad
Cucumber, tomato and fresh mint salad
Fresh fruit salad
Sautéed fresh seasonal vegetables
Au gratin potatoes
Shiitake encrusted chicken breast with mushroom cream sauce
Grilled salmon with bbq kiwi sauce
London broil with roasted shallot port wine sauce

Minnesota Great Lakes \$48.95

BLT salad
Artichoke and mushroom salad
Fresh fruit salad
Sautéed fresh seasonal vegetables
Autumn rice blend
Sautéed chicken breast served with lemon and parsley sauce
Pan fried walleye with pecan butter sauce
Sliced New York strip loin with Madeira demi-glace

***American Bistro** \$54.95

St. Paul strawberry salad
Tricolor rotini pasta salad
Fresh fruit salad
Sautéed fresh seasonal vegetables
Creamy mashed potatoes
Sautéed chicken breast with champagne cream sauce
Grilled salmon with caramelized citrus sauce
*Prime rib with au jus and horseradish cream sauce

***Premiere** \$58.95

Strawberries and peaches salad
Tomatoes with green peppers and fresh mozzarella salad
Fresh fruit salad
Sautéed fresh seasonal vegetables
Parmesan leek potatoes
Marinated grilled chicken breast with chardonnay cream sauce
Fillet of walleye with lemon beurre blanc
*Roast tenderloin of beef with béarnaise sauce

As a regional leader in sustainability, we can serve everything on this page to you in an environmentally-friendly manner.

