



# DINNER PARTY MENU

OPTION 2 - \$30.95 PER PERSON

## SALAD

### Arugula Beet Salad

arugula tossed with olive oil, balsamic reduction, pickled vegetables, beets & crumbled goat cheese (GF)

## ENTREES

### Caprese Chicken

fire grilled chicken breast baked with fresh mozzarella; topped with basil pesto & roasted tomatoes; served with baby baked potatoes & house vegetables (GF)

### Almond Crusted Walleye

wild-caught & pan-roasted walleye topped with chive cream sauce; served with roasted baby baked potatoes & house vegetables

### Beef Bourguignon Pasta

a rich & savory blend of beef tenderloin, flank steak, tomatoes, onions, carrots & a bold mushroom demi glace; served on a bed of fettuccine

### Pork Belly Hash

spaghetti squash sauteed with cranberry raisins, apples, bacon & red onions topped with roasted pork belly (GF)

## DESSERT

### New York Cheesecake

with chocolate & caramel drizzle

### Flourless Chocolate Torte

with chocolate drizzle (GF)

V - vegan | VG - vegetarian | GF - gluten free

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.