

CONGRATULATIONS GRADUATES!

Dinner Specials

Friday, May 3 ~ 5:00 pm –10:00 pm

Saturday, May 4 ~ 12:00 - 10:00 pm

Appetizers

Escargot ~ \$9.95

Six delectable escargot sautéed in butter and garlic with mushrooms;
served with panini-grilled bread

Meatballs & Marinara ~ \$9.95

Hand-made beef meatballs (5) tossed with marinara sauce
and topped with mozzarella cheese;
served with panini-grilled bread

Entrees

Entrée specials served with choice of cup of sou or side tossed, Caesar or spinach salad
substitute Soup & Salad Table ~ \$5.00

Bone-in Ribeye ~ \$38.95

Bone-in Ribeye char grilled to order and served with your choice
of one classic house-made side

Baked Atlantic Salmon ~ \$24.95

Fresh fillet of salmon wrapped in a puff pastry with herb cheese and fresh spinach;
baked and served over basil and pine nut pesto

Whitefish and Shrimp Scampi ~ \$24.95

Lake Superior whitefish fillet lightly floured and panfried;
topped with four Gulf shrimp sautéed in a lemon, garlic and white wine sauce
and served over fettuccini with a side of garlic bread

Surf n Turf ~ \$28.95

10 ounce USDA Choice New York strip topped with blue lump crab
and hollandaise sauce;
served with your choice of one classic house-made side

Dessert

Caramel Crème Brule ~ \$6.95

Chilled creamy custard with a caramelized top; then drizzled with caramel sauce

Classic House-made Sides

Garden Vegetable
Hash Brown Potatoes
Potato Salad

Baked Potato
Spicy Black Beans
Skin-on Mashed Potatoes

French Fries
Brown Rice
Coleslaw

Additional sides: \$2.25 each