Wine Pairing Recommendations

Salads

Berries and Brie[GF]

Fresh Local Berries, Red Onion, Candied Cashews, Brie Cheese, Champagne Vinaigrette *14*

Honey Pecan[GF]

Mixed Greens, Candied Pecans, Bleu Cheese Crumbles, Dried Cranberries, Diced Tomato, Honey Lime Vinaigrette *14*

Add to Your Salad: Chicken *4* • Shrimp *6* • Salmon *8* • Steak *10*

Dressings (Served on the Side): Red Wine Vinaigrette, Champagne Vinaigrette, Honey Lime, Caesar, Ranch, Bleu Cheese, French

Entrees

Wild Mushroom Risotto[GF]

Creamy Arborio Rice tossed with Wild Mushrooms, Asparagus, and Shaved Parmesan *18*

Add Chicken *4* Add Shrimp *6* Add Salmon *8* Add Steak *10*

Glass: Block Nine Pinot Noir • Bottle: Clos du Val Chardonnay

New York Strip[GF]

10oz House-Cut Strip topped with Herbed Butter *32*

Served with Chef's Choice Vegetable and Your Choice of Baked Potato, Sweet Potato Fries, or French Fries

Glass: Ancient Peaks Merlot • Bottle: Austin Hope Cabernet Sauvignon

Walleye

Pan-fried Parmesan Panko or Broiled[GF]. *28*

Served with House Tartar Sauce, Chef's Choice Vegetable, and Your Choice of Baked Potato, Sweet Potato Fries, or French Fries

Glass: Villa Loren Pinot Grigio • Bottle: Nine Hats Pinot Gris

Norwegian Salmon[GF]

With Herb Pesto and Cherry Tomato Salsa *32*

Served with Chef's Choice Vegetable and Your Choice of Baked Potato, Sweet Potato Fries, or French Fries

Glass: Iris Pinot Noir • Bottle: Trisaetum Pinot Noir

6oz Filet Mignon[GF]

Topped with Herbed Butter *38*

(*10* upcharge for Package Guests)

Served with Chef's Choice Vegetable and Your Choice of Baked Potato, Sweet Potato Fries, or French Fries

Glass: Liberty School Cabernet Sauvignon • Bottle: Goldsmith Chelsea Merlot

Package Guests: Your package includes either the buffet or a menu entrée, non-alcoholic beverage, house salad or cup of soup, and Package Dessert of the Day. Alcoholic beverages, appetizers, and server gratuities are not included.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

[GF] *Gluten Friendly*