

of the land entrées

- Beef Tenderloin** (8oz) \$31.95
Tender choice cut with *King Filet (12oz)* \$35.95
loads of flavor
- Grilled Hand-Cut Ribeye** (20oz) \$38.95
Topped with caramelized onion and Portobello mushroom cream sauce
- N.Y. Strip** (16oz) \$34.95
Served with a whole grain mustard demi-glace
- Beef Tenderloin Stroganoff** \$25.95
With mushrooms and a rich sour cream and beef stock sauce, served over fettuccine noodles
- Stuffed Chicken Cordon Bleu** \$25.95
Chicken breast stuffed with honey glazed ham and swiss cheese, lightly breaded and topped with Swiss cheese cream sauce
- Airline Chicken Breast** \$26.95
Sautéed with lemon butter, garlic and capers
- Baby Back Ribs** (½ rack) \$21.95
Accented with our succulent (Full rack) \$26.95
homemade barbecue sauce
- Grilled Pork Ribeye** \$26.95
Topped with a wild mushroom and bacon butter
- Pan Seared Duck Breast** \$28.95
With wild berry cumberland
- Herb Crusted Bone-In Lamb Loin** \$34.95
With citrus mint vinaigrette

of the water entrées

- Seared Salmon** \$25.95
With sunflower seed and cilantro pesto
- Walleye** \$24.95
Pan seared with chive butter
- Grouper Filet** \$27.95
With Macadamia Nut crust
- Fish Duet** \$29.95
With sweet and sour Grouper and sesame seared Salmon with teriyaki glaze
- Coconut Battered Shrimp** \$28.95
Lightly battered and fried and served with orange marmalade
- Seared Scallops** \$29.95
With lemon, capers and toasted cashews
- Seafood Casserole** \$28.95
Scallops, shrimp, lobster, cod and Parmesan cheese baked with sherry garlic cream sauce and topped with toasted breadcrumbs

All entrées are served with chef's choice of vegetable and your choice of:

*Mashed Potatoes • Baked Potato • Twice Baked Potato
French Fries • Red Potato Wedges • Mushroom Risotto
or Brown Rice*

*House Salad (fancy mixed greens, toasted walnuts,
green apples and lemon vinaigrette)
Spinach Salad (with hot bacon dressing) or
Homemade Soup of the Day*

