

of the land entrées

Beef Tenderloin	(8oz)	\$28.95
<i>Tender choice cut with loads of flavor</i>		
	<i>King Filet (12oz)</i>	\$32.95
Hand-Cut Ribeye	(20oz)	\$34.95
<i>Grilled with infused truffle olive oil</i>		
N.Y. Strip	(16oz)	\$30.95
<i>With mushroom and shallot Jack Daniels glaze</i>		
Beef Tenderloin Stroganoff		\$24.95
<i>With mushrooms and a rich sour cream and beef stock sauce, served over fettuccine noodles</i>		
Stuffed Chicken		\$25.95
<i>Breaded and stuffed with spinach, tomato, artichoke hearts and a three cheese blend</i>		
Airline Chicken Breast		\$25.95
<i>Sautéed with lemon butter, garlic and capers</i>		
Baby Back Ribs	(½ rack)	\$19.95
<i>Accented with our succulent</i>	(Full rack)	\$24.95
<i>homemade barbecue sauce</i>		
Pork Loin		\$26.95
<i>Grilled and stuffed with sage and onion stuffing with a tarragon jus</i>		
Pan Seared Duck Breast		\$26.95
<i>With honey and thyme glaze, mushrooms and peas</i>		
Herb Crusted Lamb Loin		\$28.95
<i>With citrus mint vinaigrette</i>		

of the water entrées

Salmon Wellington	\$24.95
<i>Puff pastry wrapped salmon with dill cream</i>	
Walleye	\$23.95
<i>Pan seared with chive butter</i>	
Pan Seared Grouper	\$26.95
<i>With Macadamia Nut crust</i>	
Fish Duet	\$28.95
<i>With sweet and sour Grouper and sesame seared Salmon with teriyaki glaze</i>	
Coconut Breaded Shrimp	\$26.95
<i>Lightly battered and fried and served with orange marmalade</i>	
Seared Scallops	\$26.95
<i>With lemon, capers and toasted cashews</i>	
Seafood Casserole	\$25.95
<i>Scallops, shrimp, lobster, cod and Parmesan cheese baked with sherry garlic cream sauce and topped with toasted breadcrumbs</i>	

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*

