

DINNER Buffets/ Family Style (min. 40p)

(Includes house chopped, tossed or caesar salad)

all served with appropriate starch, vegetables, rolls & butter (family style add \$2 pp)

Salad/ Soup Upgrades add \$2

Shaved Brussels Sprouts- strawberries, kale, celery, sunflower seeds, house vinaigrette

Chefusion Wedge– Nueske bacon & bleu cheese ice cream

Cucumber Wrapped Arugula- candied pecan, carrot, chive goat cheese

Heirloom Tomato & Watermelon Salad- basil, almond & olive oil

Tomato Bisque– served with mini grilled cheese

Harvest Pumpkin Bisque- lightly curried with maple syrup

ENTRÉES \$34 (pick 2) add \$3 additional entrees

CHICKEN (3 oz per person)

Bourbon Pecan Chicken- sautéed crispy breaded, bourbon & dijon glaze

French Onion Roasted Chicken- sautéed, caramelized onion gravy & melted baby swiss

Chicken Picatta- parmesan basil encrusted, capers & beurre blanc

Brie & Basil Chicken- strawberry vin blanc sauce

Chicken Jerusalem- sautéed, spinach, artichoke hearts & champagne cream

FISH & SEAFOOD (3 oz per person)

Pecan Walleye- pecan crusted with lemon butter sauce

Orange Rosemary Glaze Salmon- olive oil roasted & orange garnish

Broiled Local Rainbow Trout- sauteed with lemon butter sauce

Volcano Shrimp- lightly battered & tossed in sweet & spicy Thai sauce

Seafood Newburg- shrimp, scallops, lobster & fish in a sherry cream sauce

BEEF (3 oz per person unless noted)

Swedish Kobe Meatballs- housemade & finished with our creamy sauce

Steak & Andouille Paella- saffron rice, vegetables & andouille sausage, finished with a 1 ½ oz NY

Beef Tenderloin Tip Bourguignon- pan sautéed medallions, red wine, bacon, onions

Sous Vide Beef Brisket- “super prime” beef brisket & chianti reduction

Sous Vide Short Ribs- “super prime” beef short rib & cabernet sauce

Beef Tenderloin- grilled & served with demi

Kobe Beef Meat Loaf- individual portioned & served with our house glaze

OTHER

Pork Chop- 4 oz roasted sautéed apples and a calvados reduction

Pork Involtni- 4 oz stuffed prosciutto ham, fresh mozzarella & pesto

Italian Lasagna- (traditional or vegetable)

Sicilian Roasted Cauliflower- roasted cauliflower, fennel, saffron, kale, tofu, raisins & almonds (v, gf)