

Specialty Dinner by Chef Michael

All Entrees includes Choice of Salad, Vegetables Du Jour, Rice or Potato, Rolls and Butter,
* Coffee, Tea and Milk

<i>Pecan Encrusted Walleye Pike.....</i>	\$19.95
<i>Walleye coated with Fresh Bread Crumbs, Ground Pecans, Herbs and Seasonings served with Fresh Lemon and Tartar Sauce</i>	
<i>Chicken Wellington.....</i>	\$18.95
<i>Boneless Chicken Breast seasoned with a Rich Mushroom Duexlle and wrapped in Puff Pastry and then Baked.</i>	
<i>Chicken Cordon Bleu.....</i>	\$17.95
<i>Chicken Cordon Bleu stuffed with Ham and Swiss Cheese breaded and baked, served with a rich Mornay Sauce.</i>	
<i>6oz Filet Mignon.....</i>	\$23.95
<i>Center Cut Filet, broiled and topped with Mushrooms and Demi Glaze.</i>	
<i>Top Sirloin Steak.....</i>	\$18.50
<i>Top Sirloin Lightly Marinated, Broiled and Serve with a Rich Mushroom Demi Glaze.</i>	
<i>Broiled Salmon.....</i>	\$20.95
<i>Fresh Salmon Steak with a Dill Cream Sauce.</i>	

Vegetarians are People Too!

*Pasta Alfredo
Steamed Vegetables on Bed of Rice
Pasta Marinara
Pasta with Fresh Vegetables and Herbs.
\$16.95 Each*

Children Meals Available \$8.95
*Chicken Fingers with Mac and Cheese and Fruit Cup
9 and under*

**Coffee can be substituted for Iced Tea or Punch*

Prices do not include Tax or Service Charge