



# Happy Easter 2019

## Entrées

### Appetizers

#### Bruschetta

6- garlic buttered Artisan Bread slices topped with bruschetta; tomato, onion and basil mix, parmesan cheese and drizzled with balsamic reduction \$8

#### Stuffed Mushrooms

5 large mushrooms stuffed with spinach, bacon and cheese, topped with Panko and baked to perfection \$8

#### Spinach Dip

Creamy 3-cheese spinach dip served with garlic buttered toasted Artisan Bread slices \$8

#### Scallops Provençal

3 Lightly floured fresh jumbo sea scallops sautéed in butter, garlic, shallot, white wine and fresh flat leaf parsley \$15

### Salads

#### House Salad

Spring /hardy mix blend, romaine and fresh spinach mixed greens, red onions, sliced tomatoes, carrot ribbons with white balsamic shallot vinaigrette and house made croutons \$4

#### Spinach Salad

Fresh organic baby spinach with hardboiled dilled egg, red onion, walnuts, bacon, topped with our house made hot bacon dressing \$8

#### Caesar Salad

Organically grown Mini Romaine tossed with parmesan cheese, croutons and our own house made Caesar dressing \$8

#### Walleye

Fresh fillet from Lake Huron, lightly salt and peppered, then grilled and topped with an herbed garlic butter \$27

#### New Zealand Lamb Chops

Center cut loin chop dry rubbed with rosemary, garlic and salt and pepper then chargrilled to your temperature. Served with our house-made mint jelly \$26

#### Maple Leaf Duck Breast

A robust flavor and succulent texture, chargrilled medium rare and topped with red wine demi-glace (1 or 2) \$19/\$30

#### Oven Roasted Chicken Breasts

Marinated in our private recipe, two skin on breasts, oven roasted until golden brown, served with pineapple-apple salsa and our house-made honey mustard \$17

#### Chicken Scalloppini

Breaded chicken cutlet atop al dente linguini in a creamy sauce made with bacon, wild mushrooms, chopped tomato, fresh garlic, butter, wine and touch of lemon juice \$18

#### Seafood Sauté

3 16/20 Tiger Shrimp, 2 large sea scallops and a 4 oz. Lobster Tail with al dente Linguini in a roasted yellow pepper sauce with wine, garlic, onion, herbs and cream. \$36

#### New York Strip Steak

10 ounces of trimmed and hand-cut Prime Angus, lightly seasoned and Chargrilled to temperature of your choice \$32

#### Filet Mignon

1<sup>st</sup> cut Angus, Meats by Linz , 8 oz. Filet, chargrilled with a red wine demi-glace \$35

#### Surf and Turf

1<sup>st</sup> cut Angus, Meats by Linz , 8 oz. Filet Mignon, chargrilled to your temperature, with a 4 oz. Lobster Tail \$45

#### Lobster Tails

2 -4 oz Lobster Tail Entree Lightly seasoned and baked with a side of warm drawn butter \$35

Add a Tail to any entrée \$10

