

H A P P Y

Mother's Day

2022



Entrees

Appetizers



Spinach Dip

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

Fried Calamari

Rings and tentacles, lightly
battered
And seasoned with sesame seeds,
served with chipotle aioli \$9

Shrimp Cocktail

Six large steamed and chilled
shrimp
with house made cocktail sauce
\$12



Salads

House Salad

Hardy mixed greens, red
onions,
sliced tomato, carrot
ribbons and
house made croutons
with
white balsamic shallot
vinaigrette
\$4

Caesar Salad

House cut Mini Romaine
tossed with
parmesan cheese, house-
made croutons and Caesar
dressing \$8

Fresh Walleye

Lightly salt and peppered and pan seared,
topped with house made papaya relish \$30

Salmon

Hand-cut salmon steak,
lightly salt and peppered and grilled with a
sundried tomato cream sauce \$29

Maple Leaf Duck Breast

A robust *flavor* and succulent texture,
chargrilled medium rare and topped with a
blueberry chipotle chutney
(1 breast or 2 breast) \$20/ \$30

Veal Marsala

Two veal cutlets breaded, then sauteed in a base of
rich marsala wine and our tri mushroom blend for a
fresh, bright taste \$30

Oven Roasted Chicken

Marinated, roasted chicken breast with
pineapple-apple salsa
and honey mustard \$19

Shrimp Your Way

Six Large Tiger Shrimp
~Boat:..... Sauteed with pesto butter
~Grilled...with salt and pepper
blackened or sweet chili sauce \$17

Fettuccini Alfredo

Roasted tomatoes, wild mushroom and
spinach sautéed in garlic, white wine cheese sauce \$12
Add Chicken \$4
Add Shrimp \$6

Veal Parmesan

Two veal cutlets lightly breaded deep fried, placed on
house finished marinara sauce and a
bed of herb butter linguini noodles \$28

Pork Chop

14 oz Bone-in grilled to perfection
with a bourbon peach glaze topped with
caramelized peach sauce \$29

New York Strip

10 oz - hand cut, prime New York Strip
Salt and Peppered grilled to your specification \$39