



Dinner Menus

\$19.95

Includes pre-dressed house salad, fresh baked rolls, baked potato and coffee, tea or pop

Top Sirloin

Lightly seasoned, char-grilled and finished with sautéed mushrooms and haystack onions

Parmesan Whitefish

Sautéed Great Lakes whitefish dusted with parmesan and finished with tomato-caper relish

Chicken Sangria

Sautéed chicken breast finished with a mixed fruit, cinnamon and red wine demi glace

Sundried Tomato Ravioli

Four-cheese ravioli, sun-dried tomato pesto, sautéed spinach, mushrooms and roasted red peppers

\$23.95

Includes pre-dressed house salad, fresh baked rolls, baked potato and coffee, tea or pop

Prime Rib

Seasoned & slow roasted, house cut with creamy horseradish sauce and jus

Signature Salmon

Broiled and finished with sun-dried tomato pesto, horseradish sauce and basil oil

Chicken Saltimbocca

Sautéed chicken breast layered with pancetta, fresh mozzarella and pesto cream sauce

Fried Shrimp

Lightly breaded, deep fried and served with cocktail sauce



Dinner Menus

\$25.95

Includes pre-dressed house salad, fresh baked rolls, baked potato and coffee, tea or pop

Gorgonzola Filet

Lightly seasoned, char-grilled and finished with gorgonzola cream sauce and haystack onions

Walleye Provençal

Pan seared with Italian herbs and finished with roasted red peppers, roasted corn, mushrooms and chardonnay beurre blanc

Pan Roasted Scallops

Lightly seasoned, pan roasted and finished with lemon beurre blanc

Tiffany Room Chicken

Sautéed chicken breast, asparagus spears, twin tiger shrimp and béarnaise

\$28.95

Includes choice of salad, fresh baked rolls, loaded baked potato and coffee, tea or pop

Steak au Poivre

Cracked black pepper crusted filet finished with bourbon-peppercorn sauce and haystack onions

Walleye Frangelico

Pecan crusted walleye finished with the Club's own hazelnut cream sauce

Rack of Lamb

Roasted rack of lamb rubbed with Dijon, crusted with herbs de provence and finished with mint bordelaise

Veal Oscar

Tender sautéed veal finished with lump crab, asparagus spears and béarnaise



Dinner Menus

\$35.95

Includes choice of salad, fresh baked rolls, loaded baked potato and coffee, tea or pop

Filet & Shrimp

Lightly seasoned and char-grilled filet finished with béarnaise paired with sautéed shrimp

Filet & Scallops

Lightly seasoned and char-grilled filet finished with béarnaise paired with sautéed scallops

Filet & Walleye

Lightly seasoned and char-grilled filet finished with béarnaise paired with sautéed walleye

Filet & Perch

Lightly seasoned and char-grilled filet finished with béarnaise paired with sautéed perch

All menus are served with coffee, tea or pop

Additional Accompaniments

(Selections must be for the entire group)

Cheese & Crackers	\$1.00
Vegetable Medley	\$2.00
Soup	\$3.00

Substitutions

Broccoli Salad	\$1.00
Caesar Salad	\$2.00
Greek Salad	\$2.00
Ferris Salad	\$2.00
Mixed Greens Salad	\$3.00
Soup	\$1.00

Dessert Selections

(Selections must be for the entire group)

Apple or Cherry Crisp ala mode	\$2.00
White Chocolate Mousse	\$2.00
After Dinner Mint	\$3.00
Cookie Crumb Sundae	\$2.00
SnoBall	\$2.00
Raspberry Sherbet	\$2.00
Peppermint Hot Fudge Sundae	\$3.00
Chocolate Cheesecake	\$2.00
Decadent Chocolate Cheesecake	\$3.00
Ultimate Chocolate Cheesecake	\$4.00
Carrot Cake	\$4.00