

# Two if By Sea...

Served with Choice of Soup, Broccoli Salad or House Salad



## *Parmesan Whitefish*

Sautéed Great Lakes Whitefish Dusted with Parmesan Cheese, Finished with Tomato-Caper Relish and Served with a Parmesan Risotto Cake \$20.95

Chateau Ste. Michelle Chardonnay

## *Seafood Delight*

Shrimp, Scallops, Lump Crab, Sautéed Mushrooms, Spinach and Tomatoes Tossed with Four Cheese Ravioli, Lobster Supreme Sauce and Parmesan Cheese \$22.95

Cambria Chardonnay



## *Signature Scallops*

Fresh Pan Seared Scallops Over Sautéed Spinach with Naval Orange Sambucca Beurre Blanc and Frizzled Prosciutto \$23.95

Chateau St. Jean Fume Blanc



## *Josh's Walleye Provencal*

Pan Seared with Italian Herbs, Paired with a Parmesan Risotto Cake and Finished with Roasted Red Peppers, Roasted Corn, Mushrooms and Chardonnay Beurre Blanc \$24.95

Tohu Sauvignon Blanc



## *Signature Salmon*

Broiled Atlantic Salmon Over a Parmesan Risotto Cake with Sun-Dried Tomato Vinaigrette, Horseradish Sauce and Basil Pesto Drizzle \$21.95

Bowers Harbor Pinot Grigio



## *Shrimp Scampi*

Scampi Style Tiger Shrimp Finished with Diced Tomatoes and Scallions Served over Garlic Mashed Potatoes \$23.95

Chateau St. Jean Fume Blanc

## *Crab Legs*

One Pound of Alaskan King Crab Legs Split, Broiled and Served with Drawn Butter and a Baked Potato \$32.95

Lapis Luna Chardonnay

## *Great Lakes Perch*

Hand Breaded and Deep-Fried or Lightly Dusted with Seasoned Flour and Sautéed Served with a Baked Potato \$18.95

Donati Family Pinot Blanc



Denotes Items that can be Ordered with Classic Beacon Club Preparations