



PLATED DINNER CHOICES

Choice of 2 Entrée selections. Entrée served with Seasonal Vegetable, Mixed Green Salad, and Roll. All Entrees include Coffee.

	Per Person
Chicken Kiev: Breaded chicken breast with buttered herbs served with wild rice pilaf.	\$18.00
MN Chicken: Chicken breast with wild rice sage stuffing, served with baked potato.	\$18.00
Chicken Chardonnay: Sautéed chicken breast finished in white wine sauce. Served with wild rice pilaf.	\$18.00
Lemon Chicken: Pan-seared chicken breast, topped with lemon sauce. Served with wild rice pilaf.	\$18.00
Broasted Fried Chicken and BBQ Ribs: Served with baked potato.	\$22.00
Grilled Salmon with Maltese Sauce: Served with wild rice pilaf. Maltese sauce is orange-infused hollandaise sauce.	\$21.00
Walleye Parmesan Crusted: Parmesan and panko-crusted Canadian Walleye. Served with baked potato.	\$25.00
Meatloaf: Homestyle recipe served with mashed potatoes.	\$18.00
Swedish Meatballs: Meatballs smothered with rich creamy gravy. Served with mashed potatoes.	\$18.00
Pot Roast: Slow-roasted beef roast, savory gravy, and mashed potatoes.	\$19.00
Bacon Wrapped Filet: Sirloin steak wrapped in thick-cut smoked bacon. Served with baked potato.	\$25.00
Roasted Pork Loin: Center-cut boneless pork loin served with baked potato. Crusted with fresh rosemary and orange marmalade.	\$18.00
BBQ Ribs: Slow-cooked loin back ribs served with baked potato.	\$24.00
Beef Stroganoff: Juicy beef and mushrooms in a creamy sauce. Served over egg noodles.	\$19.00
Roasted Vegetable Napoleon Stack: Stacked roasted zucchini, yellow squash, fresh tomato, yellow onions, mushrooms, carrots with marinara sauce, and a rosemary sprig.	\$18.00
Ricotta Stuffed Tortellini: Small rings of pasta filled with ricotta cheese with a rich mushrooms and peas cream rosa sauce.	\$17.00