



# Plated Dinner

## Slow roasted pork loin \$19

Tender, juicy pork loin slow baked and served with a mild mustard or cherry sauce.

## Stuffed pork loin \$21

Stuffed with apple bread stuffing and served with a rich brown sauce.

## Chicken cordon bleu \$19

Tender baked chicken breast topped with smoked ham and Swiss cheese.

## Chicken sherry \$19

Boneless skinless baked chicken breast topped with a sherry and mushroom sauce.

## Stuffed chicken roulade \$20

Chicken breast stuffed with cream cheese, green onion, bacon and sliced water chestnuts topped with a light cream sauce with mushrooms.

## Door County cherry chicken \$20

Baked chicken breast topped with a cherry sauce and finished with dried cherries.

## Haddock almandine \$22

Icelandic haddock fillet baked in a white wine sauce and seasoned with lemon pepper.

## Baked stuffed shrimp \$25

Large shrimp stuffed with seasoned bread crumbs, three cheese and crab flakes.

## Grilled salmon fillet \$23

Norwegian salmon grilled then baked and served with dill or hollandaise sauce.

## Cedar plank salmon \$25

Norwegian salmon placed on top of a bed of fresh mushrooms and seasoned with lemon pepper, topped with asparagus and hollandaise sauce.

## Bourbon baked scallops \$23

Large scallops wrapped with smoked bacon and baked. Served with a maple Bourbon sauce.

## Filet of tenderloin \$26

8oz of choice tenderloin grilled and topped with sautéed onions and mushrooms.

## Prime rib of beef \$23

12oz of choice slow roasted prime rib.

## Stuffed shells \$19

Shell pasta stuffed with three cheeses and smothered with marinara sauce.

## Lasagna-Meat or vegetable \$19

These menus are offered as suggestions; we will design any special menu to suit your needs.

Prices are subject to change and are subject to a 20% service charge and 5.5% sales tax.

