



Plated Dinner

Slow roasted pork loin

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

Stuffed pork loin

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

Chicken cordon bleu

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

Chicken sherry

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

Stuffed chicken roulade

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

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

Haddock almandine

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

Baked stuffed shrimp

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

Grilled salmon fillet

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

Cedar plank salmon

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

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

Filet of tenderloin

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

Prime rib of beef

12oz of choice slow roasted prime rib.

Stuffed shells

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

Lasagna-Meat or vegetable

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.

