

Dinner Entrees

*Dinner Entrees Include Spring Salad Drizzled with Balsamic Vinaigrette, Warm Dinner Breads with Butter, Regular, Decaffeinated Coffee and Tea
Menu Pricing is for One or Two Entrée Selections*

Marsala Chicken 18.95

Chicken Breast with Mushrooms and Garlic in a Creamy Marsala Wine Sauce Served with Seasonal Vegetables and Parmesan Herb Crusted Potatoes

Dijon Chicken 18.95

Chicken Breast with a Dijon Mustard Cream Sauce Served with Seasonal Vegetables and Rice Pilaf

Prosciutto Chicken 19.95

Baked Chicken Breast topped with Prosciutto Ham, Fresh Parmesan Cheese Accompanied By Sage Cream Sauce, Served with Seasonal Vegetables and Parmesan Herb Crusted Potatoes

Stuffed Chicken 19.95

Chicken Breast Stuffed with Sun Dried Tomatoes, Spinach, Pesto and Mozzarella Cheese accompanied by a Basil Cream Sauce, Served with Seasonal Vegetables and Rice Pilaf

Flat Iron Steak 18.95

6oz. Flat Iron Steak with Onion Compote, Served with Seasonal Vegetables and Parmesan Herb Crusted Potatoes

6oz Filet Mignon 22.95

Topped with a Wild Mushroom Demi Glaze and Served with Seasonal Vegetables and Garlic Mashed Potatoes

8oz. Filet Mignon 25.95

Topped with a Wild Mushroom Demi Glaze and Served with Seasonal Vegetables and Garlic Mashed Potatoes

Steak & Shrimp 27.95

6oz Tenderloin with a Mushroom Sauce and Served with Three Jumbo Shrimp Drizzled with Lobster Wine Sauce and Served with Seasonal Vegetables and Parmesan and Herb Crusted Potatoes

Prime Rib 23.95

10oz. Slow Roasted with Au Jus, Served with Seasonal Vegetables and Garlic Mashed Potatoes

Baked Salmon 21.95

8oz. Salmon Filet Drizzled with a Spinach Cream Sauce, Seasonal Vegetables and Rice Pilaf

Baked Tilapia 20.95

Baked Tilapia Served with Lobster Cream Sauce, Seasonal Vegetables and Rice Pilaf

Roast Loin of Pork 19.95

Crusted Pork Loin Dressed with Maple Sage Gravy and Served with Seasonal Vegetables and Garlic Mashed Potatoes

Pasta Primavera 16.95

Pasta with Seasonal Vegetables Sauteed in a Light Cream Wine Sauce

Prices Subject to 19% Service Charge and Applicable Sales Tax

Dinner Buffet

All Buffets Are Priced Per Person

All Buffets Include Fresh Rolls with Butter, Chef's Selection of Dessert, Milk, Coffee and Tea Service

Grand Deli Buffet 18.95

Sliced Roast Beef, Ham and Turkey, Served with Sliced Wisconsin Cheeses, Basket of Assorted Breads, Assorted Condiments, Potato Salad, Tomato and Fresh Mozzarella Salad, Pasta Salad and Coleslaw.

American Buffet

One Entrée, Two Sides, Two Salads 22.

Two Entrée, Two Sides, Two Salads 26.

Three Entrée, Three Sides, Three Salads 29.

Entrees

Beef Tenderloin with Mushroom Demi Glaze

Baked Chicken

Roasted Turkey Breast with Sage Gravy

Roast Pork Loin with Sage Port Sauce

Chicken Marsala with Marsala Cream Sauce

Beef Tips with Mushroom Demi Glaze

Baked Salmon with Basil Cream Sauce

Baked Tilapia with Spinach Cream Sauce

Chicken Cordon Bleu with Cream Wine Sauce

Accompaniments

Baked Potato with Butter and Sour Cream

Whipped Garlic Mashed Potatoes

Rice Pilaf

Buttered Baby Carrots

Green Bean Almondine

Vegetable Medley

Parmesan and Herb Crusted Potatoes

Boiled Red Potatoes

Sweet Corn

Salads

Mixed Green Salad

Caesar Salad

Tortellini Salad

Fresh Fruit Salad

Pasta Salad

Tomato & Mozzarella

Greek Salad