

PLATED LUNCH ENTREES

Includes hot tea and coffee, fresh baked bread, choice of salad or soup, vegetable and starch

SALAD SELECTIONS

Caesar Salad

Garden Salad

Strawberry Romaine Salad

Cup of Soup

Row Salad (add \$5)

Mixed Greens (add \$5)

Anchovy dressing, parmesan basil croutons

Croutons and buttermilk dill dressing

Onions, toasted almonds, creamy poppyseed dressing

Mixed greens, jicama, tomatoes, egg, olives, bacon

Pears and melon, white balsamic vinaigrette

Chicken Parmesan

Pan fried parmesan panko crusted four oz. chicken breast, fettuccini alfredo, basil bruschetta, salsa fresca, parmesan reggiano

17

Beef Stroganoff

Beef tips braised in red wine with button mushrooms and yellow onion with fettuccini garnished with sour cream and green onions

17

Mushroom Crusted Pork Chop

Roasted six oz. boneless pork chop with red currant Dijon and mustard au jus

18

Chicken Dijon

Parmesan panko crusted four oz. chicken breast with Dijon mayo served with rice pilaf

18

Chicken Chardonnay

Pan fried four oz. chicken breast topped with smoked ham, Swiss cheese and chardonnay cream sauce

18

Potato Crusted Walleye

Pan fried four oz. filet with parmesan potato crust and a maple remoulade

20

Airline Chicken and Ravioli

Grilled six oz. chicken breast with spinach & roasted tomatoes served with wild mushroom ravioli accompanied by marsala au jus

20

Salmon Filet

Sriracha grilled six oz. salmon with apricot sauvignon blanc butter sauce

23

Carved Beef Tenderloin

Charbroiled USDA choice six oz. Angus beef sautéed with steak butter and herbs

Choice of one sauce: béarnaise or mushroom cabernet demi-glace

40

STARCH SELECTIONS

Cheddar hash brown

Creamy spinach and wild mushroom risotto

Dauphinoise potatoes (add \$2)

Fingerling potatoes (add \$2)

Red skin mashed potatoes

Rice pilaf

Roasted new potatoes

Roasted garlic/ chive mashed

Scalloped potatoes

White cheddar mashed

Wild rice blend

VEGETABLE ACCOMPANIMENT

Seasonal vegetables (includes 2 kinds)

OR

Maple glazed carrots (add \$1)

Spinach-stuffed tomatoes with asparagus (add \$1)

LUNCH SALADS

Add a cup of soup to any salad \$3.95

Chicken Caesar Salad

Hearts of romaine topped with herb marinated six oz. chicken breast, garlic basil croutons, classic Caesar dressing, parmesan reggiano cheese; *substitute chicken for garlic grilled Salmon (add \$5)*

17

Twisted Cobb Salad

Hearts of romaine topped with six oz. lemon chicken breast sundried cranberries, diced tomatoes, avocado, black olives, bleu cheese, candied pecans, bacon bits, choice of dressing

18

Mixed Green Salad

Blend of gourmet salad greens topped with six oz. chicken breast, mango and pear slices, fresh strawberries, bleu cheese crumbles, sunflower seeds with raspberry vinaigrette dressing

18

LUNCH SANDWICHES

Club House Croissant

Roast turkey, pit ham, American and Swiss cheeses, lettuce, tomato and onion

13

California Burger

Six oz. grilled certified Angus beef, lettuce, tomato and onion on a toasted bun with French fries

Add cheese \$1; add Applewood smoked bacon \$2

14

Classic Chicken Club

Herb marinated six oz. chicken breast, mustard dill mayonnaise, Swiss cheese, bacon, lettuce, tomato, onion on a toasted Kaiser roll with fries; *add avocado slices \$1*

16

Sliced Turkey or Pot Roast Open Faced Sandwich

Turkey breast or sirloin served on Texas toast, with mashed potatoes and chef's vegetables

16

Halibut Fish Sandwich

Six oz. panko Parmesan baked halibut, tomato, snow peas, horseradish slaw, American cheese, tar-tar sauce on the side, with French fries

20

New York Steak Sandwich

USDA choice nine oz. New York steak served on grilled Texas toast accompanied by bleu cheese romaine salad

25

Add a Side Salad

Caesar Salad, Garden Salad, Strawberry Romaine

5

Add a cup of soup

5

Two lunch choices: add \$1 per entrée; three lunch choices: add \$2 per entrée

LUNCH BUFFETS

(Minimum 50 people)

Taco Bar

Taco shells, seasoned beef and chicken, refried beans & rice, lettuce, shredded cheese, diced tomato, olives, salsa, sour cream and fresh seasonal fruit

16

Deli & Salad Bar

Sliced turkey breast, cured ham, salami, tuna salad, chicken salad, potato salad, fresh vegetables, cheeses, fruit, baked beans, soup du jour

19

Hot Sandwich Bar

Selection of carved sirloin, pit ham and turkey, chicken salad, potato salad, tuna pasta salad, fresh fruit, lettuce, tomato, onion, pickles, sliced cheese, potato chips, baked beans, soup du jour

21

\$125 chef attendant fee applies

CUSTOMIZE YOUR OWN BUFFET

Coffee, hot tea, milk and freshly baked rolls included (Minimum 50 people)

28

SALAD

Caesar Salad

Garden Salad

Strawberry Romaine Salad

Row Salad *(add \$2.95)*

Mixed Greens *(add \$2.95)*

ENTRÉE SELECTIONS

(Choose three)

Bolognese manicotti

Carved turkey or sirloin *(add \$125 chef's fee)*

Chicken Dijon

Chicken grand Marnier

Chicken Parmesan bruschetta

Potato crusted tilapia

Swiss steak

STARCH & VEGETABLE SELECTIONS

(Choose two)

Asparagus

Broccoli buds

Cheddar hashbrowns

Creamy spinach and wild mushroom risotto

Dauphinoise potatoes *(add \$1)*

Fingerling potatoes *(add \$2)*

Green beans

Julienne carrots

Maple glazed carrots *(add \$1)*

Red skin mashed potatoes

Rice pilaf

Roasted butter beets

Roasted garlic and chive mashed

Scalloped potatoes

Tomato parmesan

White cheddar mashed

Wild rice blend