

# Plated Dinners Pick Two Entrée's

## Poultry

**Crispy Tuscan Chicken Breast | \$27**

Roasted Yukon potato, zucchini melody, and creamy pancetta sauce

**Chicken Wellington | \$30**

Filled with roasted tomato, boursion cheese and caramelized onion, green beans, and cranberry relish

**Panko Crusted Stuffed Chicken Breast | \$30**

Spinach, shallot, goat cheese, quinoa-wild mushroom pilaf, tarragon cream, and baby carrots

**Champagne Cream Chicken Cutlets | \$27**

Buttermilk whipped potato, garlic green beans, champagne cream sauce, and pink peppercorns

## Beef

**8oz Pan Roasted Bistro Steak | \$32**

Fried onion Straws, caramelized onion-rosemary hash brown potato, garlic green beans, and steak sauce

**10oz New York Strip | \$36**

Roasted Yukon potato, baby carrot, and peppercorn brandy sauce

**Sliced London Broil | \$30**

Whipped potato, zucchini medley, and au jus

## Pork

**Bacon Wrapped Pork loin | \$28**

Quinoa-wild mushroom pilaf, honey glazed carrots, and cherry merlot

**Rosemary Garlic Pork tenderloin Medallions | \$30**

Zucchini melody, smashed potato, and apricot demi glaze

**Smoked Pork Chop | \$30**

Maple glaze, candied sweet potato, roasted Brussel sprouts, bacon, and fried shallots

## Seafood

**Baked Salmon | \$28**

Skin on baby smashed potato, sautéed asparagus, and dill chardonnay

**Panko Crusted Walleye | \$30**

Roasted Yukon potato, garlic green beans, and Cambridge tartar sauce

**Pecan Crusted Walleye | \$30**

Quinoa-wild mushroom pilaf, honey glazed carrots, and honey pecan butter

## Vegetarian

**Four Cheese Stuffed Tortellini | \$30**

Charred eggplant-tomato ragout

**Best Vegan Dish | \$30**

Tri color couscous quinoa, and roasted seasonal vegetables

## Kids Meal

**Chicken Strips | \$10**

Honey, French fries or tator tots, and ketchup

On Buffets kids 12 and under pay age

All Dinners Served with Seasonal House Salad,  
Dinner Rolls, Coffee Station.

Prices are Subject to 20% Service Charge and  
Minnesota State Sales Tax.