



## *for Dinner*

### ● *Appetizers*

#### **Dungeness Crab Cakes \$10**

Hand made Dungeness crab cakes simply grilled golden brown and accompanied by roasted red pepper remoulade.

#### **Crimini Mushrooms \$6**

Your choice of our famous house battered mushrooms, or succulent sautéed mushrooms with garlic and shallots.

#### **Prawn Cocktail \$10**

Jumbo prawns steamed and chilled, served with cocktail sauce, diced celery and fresh lemon.

#### **Potato Croquettes \$6**

Hand formed croquettes laced with shredded smoked gouda and fresh basil.

#### **Tomato Bruschetta \$7**

Baked Italian bread topped with caramelized onions, tomatoes, fresh garlic, shallots, basil, parmesan cheese and olive oil.

#### **Chateau Sliders \$10**

Tender, house cut and trimmed filet mignon, char-broiled to a perfect medium rare, placed on a Tuscan focaccia bun with caramelized onions, sautéed crimini mushrooms, veal demi-glace, garlic aioli and Gorgonzola cheese.

#### **Sesame Encrusted Ahi \$10**

Sesame encrusted Pacific ahi tuna, pan seared and served on a bed of spring mix with a balsamic soy reduction, wasabi and pickled ginger.

#### **Cheese and Fruit Platter \$9**

Havarti dill, smoked Gouda, extra sharp white cheddar and horseradish cheddar accompanied by seasonal fresh fruit. The perfect meal to accompany a great bottle of wine from our wine list.

#### **Spinach and Artichoke Dip \$8**

Spinach, Havarti dill, and artichoke heart dip served bubbling hot, topped with parmesan cheese, and served with grilled homemade Tuscan bread for dipping.

## ● *Salads*

Try a half salad to accompany any of our entrée or a la carte items

### ***Candied Pecan \$7 - half \$12 - full***

Fresh spring mix, candied pecans, bleu cheese, sweetened cranberries and bacon, served with walnut raspberry vinaigrette.

### ***Niçoise Stack \$9 - half \$16 - full***

Sesame encrusted ahi tuna, seared rare and sliced thin. Stacked with fried wonton chips, spring greens, fried yakisoba noodles and garnished with balsamic soy reduction, wasabi, pickled ginger and Japanese long onions.

### ***Hot Seafood \$9 - half \$16 - full***

Prawns, scallops, bay shrimp and crab sautéed in lemon herb butter, then presented over romaine lettuce, tomatoes, olives, mozzarella and parmesan cheese.

### ***Chef \$5 - half \$9 - full***

Ham, turkey, cheddar, Swiss, grape tomatoes, cucumber, olives and hard boiled egg, served on a bed of mixed greens.

## All entrées served a la carte

Served with your choice rice pilaf, baked potato or our starch of the day, and Chef's choice of fresh seasonal vegetables.

## ● *Seafood*

### ***Coho Salmon \$16***

Choose Cajun style blackened, char-broiled, cedar plank or pan seared with lemon herb butter.

### ***Jumbo Prawns \$18***

Choose from tempura, scampi style or marinated and grilled.

### ***Walleye Beurre Blanc \$20***

Northern Great Lakes Walleye pan seared and drizzled with lemon caper beurre blanc.

### ***Salmon en Poppilote \$18***

Succulent Coho salmon, baked in a paper pocket with fresh lemon, thyme, butter and chardonnay.

### ***Scallop and Crab Stuffed Mushrooms \$21***

Large sea scallops and lump crab stuffed inside crimini mushroom caps, then baked with lemon garlic herb butter.

### ***Cedar Plank Red Trout \$16***

Idaho red trout filet, grilled on a cedar plank and finished with sautéed onions, bacon and mushrooms.

## ● *Chicken*

### **Chicken Extraordinaire \$13**

Char-broiled chicken breast finished with sautéed bacon, onions and mushrooms.

### **Spinach Stuffed Chicken \$13**

Chicken breast stuffed with sautéed spinach, shallots, garlic, cranberries, parmesan cheese and bread crumbs.

### **Mediterranean Chicken \$13**

Grilled chicken breast baked with spinach, sun-dried tomato, Kalamata olives, onion, chardonnay, garlic and feta cheese.

## ● *Pork*

### **Chipotle Garlic Marinated Pork Tenderloin \$16**

Pork tenderloin marinated with garlic, shallots, chipotle, molasses and dark beer, then grilled to a perfect medium well, sliced thin and finished with a tart cherry adobo sauce.

### **Pork Schnitzel \$16**

Hand pounded pork tenderloin dusted in seasoned flour, dipped in egg and encrusted with bread crumbs, grilled to a golden brown and finished with grilled sauerkraut and a stone ground mustard cream sauce.

### **Pork Medallions \$16**

Tender, thinly sliced, perfectly seasoned, pork tenderloin grilled and finished with sautéed bacon, onions, mushrooms and Gorgonzola cheese.

## ● *Beef*

### **Rib-Eye \$20**

A cut above! 12 oz. of succulent rib-eye.

### **Top Sirloin \$19**

Center cut 8 oz. top sirloin, char-broiled to your specification.

### **Filet Mignon \$25**

Choice beef tenderloin, wrapped in bacon and char-broiled as you like it.

### **Tender Bites \$15**

Succulent, lightly marinated, beef tenderloin, cut into bite sized pieces and char-broiled to your preferred taste.

### **Mushroom Encrusted Beef Tenderloin \$27**

Choice beef tenderloin, pan seared, then encrusted with Duxelles and baked to a golden brown.

## ● *Worldly Fair*

### **Lamb Lollypops \$27**

New Zealand rack of lamb, pan seared and oven finished per your specification, then thinly sliced and mirrored by rich demi-glace or Egyptian mint vinaigrette.

### **Paul's Veal Piccatta \$20**

Tender milk fed veal cutlet, hand pounded, dusted with seasoned flour and grilled to a golden brown, subsequently finished with sautéed garlic, shallots, tomatoes, artichokes, capers, mushrooms and demi-glace.

### **Muscovy Duck \$21**

Succulent Muscovy duck breast, pan seared and baked to a perfect medium, finished with rosemary laced, tart cherry, port wine and white balsamic vinegar reduction.

### **Lobster Ravioli \$18**

Large, lobster and cheese stuffed raviolis, tossed with our signature Alfredo sauce with just a touch of white truffle oil. It's simply elegant and just plain tasty.

## ● *Pasta*

served with Tuscan Bread

### **Poseidon's Pasta \$18**

Bay shrimp, scallops, jumbo prawns, mushrooms, green onions and olives, tossed with our creamy garlic Alfredo sauce and fettuccini noodles.

### **Chicago Pasta \$18**

Beef tenderloin sautéed with beurre noisette, fresh spinach, tomatoes and mushrooms, then tossed with angel hair pasta and myzithra cheese.

## ● *Soup, Salads, Sides*

House Salad \$3

Soup Du Jour \$3 - CUP \$4 - BOWL

Seasoned French Fries \$2

Cottage Cheese \$2

6 oz. Bay Shrimp \$6

Fruit Cup \$4

Prawns \$2 each

Chicken Breast \$5

Made Here Mulligatawny Soup \$3 - CUP  
\$4 - BOWL

Battered Onion Rings \$3

Mozzarella Cheese Sticks \$5

Rice Pilaf \$2

Grilled Tuscan Bread \$1

Seasonal Steamed Vegetables \$3

Battered Mushrooms \$3