



PLATED LUNCH

Plated Lunch experience includes: fresh better bread basket & butter, coffee & tea service. Select (1) before, (2) from during (1) after, on page 11. Two entrees additional \$2 per person.

PLATED LUNCH ENTREES

BLACKENED CHICKEN PASTA WITH BOURSIN CREAM SAUCE \$20

Sundried tomatoes, spinach & toasted pine nuts. (blackened salmon additional \$3 per person or blackened shrimp additional \$5 per person).

GRAHAM'S CHICKEN \$23

Sour cream, herbed bread crumbs & white wine cream sauce.

NEW YORK STRIP (gf) \$28

Grilled, maître d'hôtel butter.

LAKE SUPERIOR WHITE FISH (gf) \$23

Broiled, sherry cherry cream sauce.

ATLANTIC SALMON (gf) \$26

Maple bourbon glazed.

BUTTERNUT SQUASH RAVIOLI (v) \$19

Sage cream sauce & roasted red peppers.

PASTA PRIMAVERA (v) (can be made vg | gf) \$19

Seasonal vegetables, marinara sauce, bowtie pasta & parmesan cheese.

VEGETABLE PAELLA (v, vg, gl) \$20

Brown rice, tomato, chick pea, artichoke, olives & roasted red pepper.

MICHIGAN CHERRY CHICKEN SALAD (gf) \$19

Grilled chicken, spring mix, bleu cheese, Michigan dried cherries, red onions & candied walnuts.

CLASSIC CAESAR SALAD \$19

Grilled chicken, romaine, focaccia garlic croutons, house made dressing & shaved parmesan (blackened salmon additional \$3 per person or blackened shrimp additional \$5 per person).

CAPRESE WRAP & HOUSE-MADE SOUP \$18

Mozzarella, tomato compote, pesto spread, field greens & spinach wrap.

Soup: red pepper bisque or chefs choice.

