



# PLATED DINNER

\$3.00 per person additional charge for multiple entrée options, maximum 3 entrée choice: all plated dinners include better bread basket & butter, coffee & tea service. Select (1) before, (2) during, (1) after, see page 11

## BEEF

**BEEF TENDERLOIN MEDALLIONS (GF) \$46** (choose one)  
Choose: red wine demi glaze, green peppercorn & burgundy wild mushroom.

**FILET MIGNON (GF) \$48**  
Maître d' hotel butter.

**BRAISED SHORT RIB (GF) \$44**  
Red wine demi glaze.

## POULTRY

**ARTICHOKE CHICKEN (GF) \$34**  
Grilled, cream sauce, artichokes, wild mushrooms, & roasted bell peppers.

**CHICKEN FLORENTINE (GF) \$35**  
Broiled, alouette cheese & baby spinach.

**BAKED PESTO & PROSCUITTO CHICKEN (GF) \$36**  
Prosciutto, pesto sauce & provolone cheese.

## SEAFOOD

**ATLANTIC SALMON (GF) \$37**  
Maple bourbon glazed.

**HALIBUT OR COSTA RICAN MAHI (GF) \$38**  
Seasonal availability, grilled, tarragon beurre blanc.

**LAKE SUPERIOR WHITEFISH (GF) \$34**  
Sherry cherry cream sauce & sun dried Michigan cherries.

**CRAB STUFFED LEMON SOLE \$41**  
Maryland blue crab, beurre blanc.

## VEGETARIAN & VEGAN

**MUSHROOM FEUILLETE (V) \$32**  
Wild mushroom ragu, white wine, heavy cream: flaky puff pastry & asparagus.

**EGGPLANT ROLLATINI \$31**  
Seasonal vegetables, goat cheese, roasted cauliflower arrabiata.

**BUTTERNUT SQUASH RAVIOLI (V) \$30**  
Sage cream sauce & roasted red peppers.

**FETTUCCINI PRIMAVERA (V) \$29**  
Seasonal vegetables, marinara sauce, bowtie pasta & parmesan cheese.

**VEGETABLE PAELLA (V, VG & GF) \$31**  
Brown rice, tomato, chick pea, artichoke, olives & roasted red pepper.

