

PRIVATE PLATED DINNERS



Private dinners are served for a minimum of 30 people. The meal includes an entrée, choice of salad, choice of vegetable, choice of potato/rice, and Chef's choice dessert. All dinners served with homemade rolls and beverage (coffee and iced tea). *Room charge may be added if under 30 people. 20% service charge and tax are additional.* Gluten free alternatives are available upon request.

ENTREES

Roast Turkey Dinner 8oz. | \$28

Whipped Potatoes, Home-Style Gravy and Herb Stuffing

Roasted Boneless Chicken Breast | \$28

Roasted Boneless Chicken Breast served with Basil Pesto Cream Sauce, Champagne Cream Sauce, Mornay Sauce, Rosemary Demi, Wild Mushroom Demi, or Lemon Capers Butter

Bone-In Chicken Breast | \$28

Bone-in Chicken Breast served with Basil Pesto Cream Sauce, Champagne Cream Sauce, Mornay Sauce, Rosemary Demi, Wild Mushroom Demi, or Lemon Capers Butter

Chicken Parmesan | \$28

Boneless Breast of Chicken rolled in Italian Breading, topped with Marinara and Shaved Aged Parmesan

Pork Tenderloin Medallions | \$30

Sliced Pork Tenderloin with Dijon Cream Sauce

Porterhouse Pork Chop | \$39

Rosemary Mushroom Sauce or Pan Gravy

8 oz. Top Sirloin * | \$35.95

Broiled U.S.D.A. Choice Sirloin

12 oz. Broiled New York Strip Sirloin * | \$44

12 oz. Roast Prime Rib of Beef * | \$44

12 oz. Broiled Ribeye * | \$44

Filet – 8 oz Tenderloin of Beef | \$49 Seasoned – Broiled

Grilled Chicken Breast & Broiled Norwegian Salmon Duo | \$41

1/2 Rack BBQ Ribs & Chicken Duo | \$41 Succulent BBQ Ribs with Herb Roasted Chicken

Mousseau Bay Duo | \$44 Combination of Boneless Breast of Chicken and Choice Sirloin

The Gable & Lombard Duo | \$46 Broiled Jumbo Shrimp and Choice Sirloin Steak

Gooseberry Island Duo | \$46 Sirloin Steak and Broiled Norwegian Salmon

Choice Steak & Walleye Duo | \$44 U.S.D.A Choice Sirloin with Broiled Walleye Fillet

Walleye Pike | \$35 Choice Of: Herb Crusted or Broiled and topped with Lemon Butter Sauce

Broiled Salmon | \$35 Broiled Salmon filet topped with Béarnaise or Hollandaise Sauce

**Choose one sauce: Béarnaise, Sautéed Mushrooms, or Bordelaise*

VEGETARIAN

All entrees will accommodate vegetarian AND gluten free diets. Can be made dairy free and vegan on request.

Wild Rice Polenta with Ratatouille | \$28

Creamy Grilled Polenta topped with our Rich Stewed Ratatouille and Parmesan

Butternut Squash Risotto | \$28

Creamy Arborio Rice Sautéed with Diced Butternut Squash, fresh Sage, Asparagus, and Parmesan

Wild Mushroom Ravioli | \$28

Ravioli stuffed with Wild Mushrooms and topped with a Basil Pesto Cream Sauce

Sautéed Zoodles | \$28

Sautéed Zucchini "Spaghetti" tossed with fresh Herb, Mushroom, and Julienne Sweet Peppers, topped with Marinara Sauce

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KIDS MENU

Breaded Chicken Strips | \$16.50

Served with French Fries, Vegetable and Beverage

Mini Corn Dogs | \$16.50

Served with Macaroni and Cheese, Vegetable and Beverage

SALADS

Spinach Salad

Fresh Spinach Leaves with Mandarin Oranges, Craisins, Green Onions and Candied Almonds topped with Raspberry Vinaigrette Dressing

Caesar Salad

Crisp Romaine topped with Grape Tomatoes, Croutons, and Parmesan Cheese topped with Creamy Caesar Dressing

Mixed Green Salad

Blend of Romaine and Iceberg Lettuce, Cucumber Slices, Tomatoes, and Croutons

Arugula Salad

Arugula Blend, Blueberries, Pear, Shaved Almonds, and Feta Cheese with Poppy Seed Vinaigrette

VEGETABLES

Roasted Citrus Asparagus Spears

Honey Glazed Carrots

Broccoli

Roasted Brussel Sprouts

California Blend

Broccoli, Cauliflower, and Carrots

Green Bean Almandine

Green Bean Medley

Green Beans, Yellow Beans, and Carrots

Italian Blend

Zucchini, Cauliflower, Carrots, Green Beans, and Lima Beans

Island Blend

Yellow Carrots, Green Beans, Broccoli, and Red Pepper

STARCHES

Baked Potato

Sweet Potato

Garlic Mashed Potatoes

Roasted New Potatoes

Baby Yukon Gold Potatoes

Wild Rice

Rice Pilaf