

Lunch- \$10

ENTRÉE

Philly Cheese Steak - *Slow roasted sirloin, provolone cheese, caramelized onions, bell peppers, chipotle mayo, on a toasted hoagie bun, side of aj jus*

Tuna Salad Sandwich - *Fresh tuna salad with celery, red onion, jalapenos, avocado, topped with arugula, served on toasted wheat bread*

Naan Chicken Sandwich - *Marinated roasted chicken breast, topped with mozzarella cheese, avocado, red onion, spinach, tomato, ranch dressing, served on toasted naan bread*

Tort Cubana - *Roasted pork loin and ham topped with fried egg, queso fresco cheese, lettuce, tomato, red onion, avocado, chipotle may, served on toasted telera bread*

DESSERT

Chocolate Cake

Bread Pudding

Carrot Cake

Dinner- \$35

STARTER

Buffalo Shrimp - *Beer battered deep fried shrimp tossed in buffalo sauce, topped with bleu cheese crumbles and red onion, side bleu cheese dressing*

Seaweed Ahi Tuna - *Seaweed tossed with ahi tuna, carrots, cucumbers, thai chili sauce, served in wonton cup*

Tostada Ceviche - *Marinated shrimp & walleye in clamato juice with red onions, cucumbers, tomato, cilantro, jalapenos, on toasted tostada shells*

ENTRÉE

Mexican Molcajete - *Saut'eed steak, chicken, shrimp, bell peppers, red onion, fresh jalapenos, served fajita style topped with chorizo queso fresco cheese, served with rice, beans, and flour tortillas*

Prim Rib - *Prime rib roast dry rubbed and slow roasted, served with red potatoes, broccolini, side of au jus*

Parmesan-Crusted Walleye - *Hand breaded walleye filet pan fried, topped with chardonnay cream sauce, served with vegetable du jour and wild rice pilaf*

Tilapia and Scallops - *Pan seared tilapia & scallops topped with mango salsa, served with lemon risotto, spinach, broccolini*

DESSERT

Chocolate Cake

Bread Pudding

Carrot Cake