

EASTER BREAKFAST!

Wild Berry French Toast \$16

Thick cut French toast with wild berry compote and mascarpone cream

Crab Cake Benedict \$24

Two lump crab cakes atop English muffins with poached eggs, asparagus and breakfast potatoes.

EASTER GREENS!

Salmon Pear Salad Salmon atop field greens with roasted pears, walnuts, feta, onion, roma tomato. \$19

Fresh Berry Salad Crisp greens tossed w/ blackberries, strawberries, red onion, walnuts, Gorgonzola. \$17

EASTER ENTREES!

Entrees come with your choice of salad

Easter Ham Dinner \$23

Thick sliced bone-in strawberry pop glazed ham served with au gratin potatoes and asparagus.

Scampi Pasta \$28

Jumbo shrimp sautéed with asparagus, garlic, tomatoes, spinach, and a lemon butter sauce tossed with spaghetti.

Seared Salmon Dinner \$27

Pan seared fresh salmon cooked medium, served with a roasted garlic potato puree, cucumber salsa and grilled asparagus.

Roasted Spring Vegetable Primavera \$22

Roasted vegetables in a creamy lemon butter sauce tossed with penne.

Pork Prime Rib \$26

Whole roasted seasoned rack of pork cut to order served with a pork jus, roasted potatoes, brussels and a pepper relish.

Shore Lunch Walleye \$27

Hand Breaded then fried walleye served with wild rice, asparagus and house tartar sauce.

Tenderloin Penne Bleu \$27

Hand cut Beef tenderloin medallions with mushrooms, red onions, bell peppers in a creamy gorgonzola sauce tossed with penne noodles.

Caprese Stuffed Chicken Breast \$24

Hand pounded chicken breast stuffed with fresh mozzarella, roasted tomatoes, basil served with lemon herb risotto, asparagus, champagne cream sauce and a balsamic glaze.