



DINNER MENU

January 9th - February 6th

FIRST COURSE

A choice of one

Calamari Buttermilk marinated, fire roasted marinara, lemon aioli
Matanzas Creek, Sauvignon Blanc, Sonoma

Short Rib Pierogies House-made pierogies stuffed with braised short ribs, potatoes and white cheddar topped with caramelized red onion and horseradish cream
Great Lakes Dortmund Beer

French Onion The one that made the french famous
Ecco Domani, Pinot Grigio, delle Venezie, Italy

Wedge of Iceberg Topped with crisp bacon, fresh tomatoes, crumbled gorgonzola, red onion, and bleu cheese dressing
Francis Ford Coppola Votre Sante, Pinot Noir, Sonoma

SECOND COURSE

A choice of one

Fish and Chips Battered filet of walleye, lemon tar tar, coleslaw, french fries
Kendall-Jackson 'Vintner's Reserve', Chardonnay, California

Horseradish Crusted Salmon* Horseradish mustard panko crust, asparagus, quinoa, lemon aioli
La Crema, Monterey, Chardonnay, California

Chicken Parmesan Topped with mozzarella cheese and served with fresh linguini pasta
MacMurray Ranch, Pinot Noir, Central Coast, California

SUPPLEMENTAL ENTRÉE

Prime Rib Slow roasted & perfectly seasoned, mashed potatoes, horseradish, au jus +5
Murphy-Goode, Cabernet, California

THIRD COURSE

A choice of one

Upside Down Apple Walnut Pie Cinnamon ice cream

House Made Lava Cake

Sparkling Wine

\$30 PER PERSON

not including tax and gratuity

WINE/BEER PAIRING | \$15 PER PERSON