

Dinner Pricing

The prices shown apply to either a buffet or sit-down meal. Pricing includes salad, one starch, choice of vegetable and rolls and butter. (All above prices subject to Wisconsin Sales Tax and Tip.)

1 Meat - \$15.50 per person

2 Meat - \$16.50 per person

3 Meat - \$17.50 per person

Premium Entrees are marked with a * or ** - pricing is as follows:

*\$20.00 per person

*\$24 per person

Dinner Entrée Selections

Champagne Chicken

Lightly dusted chicken breast pan seared and smothered in sweet champagne sauce, topped with dried cranberries.

Chicken Marsala

Sauteed with fresh mushrooms and garlic in a rich Marsala wine cream sauce.

Italian Breaded Chicken

Rolled in Italian seasoned bread crumbs and parmesan cheese and baked to a golden brown with scratch made red sauce.

Tender Roasted Chicken

Quartered bone-in chicken seasoned and roasted to perfection in natural gravy, or orange glazed.

Smoked BBQ Pork Ribs

Slow smoked pork ribs painted with house BBQ sauce.

Herb Roasted Boneless Pork Chops

Hand cut boneless chops topped with sweet apple bacon chutney.

Stuffed Boneless Pork Chops

Hand cut boneless chops stuffed with a mixture of shrimp, spinach, and mushrooms and served with a pineapple demi-glaze.

Grilled Pork Medallions

Tender medallions served with a tropical mango salsa.

Angus Carved Roast Beef

Slow cooked, medium rare, bottom round beef roast, chef carved with a rich burgundy mushroom brown sauce.

***Slow Roasted Prime Rib Au Jus**

Slow roasted, tender medium-rare prime rib of beef hand carved with natural au jus.

***7 Oz. Sirloin Steak**

Char grilled sirloin beef steak, topped with fried onions and sautéed mushrooms.

****6 Oz. Bacon Wrapped Filet Mignon**

Tender, center cut filet mignon wrapped in thick cut smoked bacon.

****10 Oz. Certified Angus Top Sirloin**

Very tender Angus top sirloin, flame grilled, glazed with a light Cajun butter.

Baked Cod Florentine

Baked cod served with a spinach and lemon-butter Hollandaise sauce.

***Almond Crusted Halibut**

Rolled in a toasted almond breading and baked to perfection, drizzled with a creamy lemon-garlic aoli.

***Baked Canadian Walleye**

Lightly seasoned topped with fresh lemon butter.

***BBQ Blackened Salmon**

Cast iron blackened, finished with a sweet-citrus BBQ.

Vegetable Linguini

Fresh vegetables served in a light lemon pesto sauce.

Chicken Fettucini Alfredo

Cream, garlic and parmesan cheese sauce.

Salad Selections

Choice of three salads for buffet service, or choice of one for sit-down.

Baby Red Potato Salad

Fresh Cole Slaw

Italian Pasta Salad

Fresh Fruit Salad

Turkey Wild Rice, Grape and Walnut Salad

Tuna Pasta Salad

Traditional Caesar Salad (Croutons and Parmesan)

Tropical Greens Salad (Dried Fruit and Mango Vinaigrette)

House Greens (Choice of Dressings and Toppings)

Starch Selections (Choice of One)

Oven Roasted Baby Reds

Traditional Skin-on Mashed

Buttermilk Ranch Mashed

Garlic Mashed

Au Gratin

Scalloped

Black Pepper Sour Cream Mashed

Cheesy Baked Hash Browns

White or Wild Rice

Baked

West Wind Bloody Mary Rice

Ranch Black Beans

Vegetable Choices

Buttered Corn

Whole Green Beans

Fresh Asparagus (in season)

Fresh Corn on Cob (in season)

Roasted Butternut Squash

House Vegetable Medley... Carrots, squash, zucchini, broccoli, cauliflower, pea pods