



## Plated Lunch Menu

All plated lunches are served with choice of a Garden, Caesar, Walnut Gorgonzola Salad, or Fresh Fruit plate; Dinner Rolls, Toast and Horseradish and Butter. All entrées, unless noted include a Vegetable Medley and a choice of Garlic Mashed Potatoes, Herb Roasted New Potatoes or Brown Rice with Apples and Spinach.

### From The Air

#### Roasted Turkey Breast \$15

Sliced Turkey Breast with Gravy and Cranberry Sauce

#### Stuffed Chicken Breast \$20

Stuffed with Feta Cheese, Sundried Tomatoes, Spinach and Artichoke Hearts, served with a White Wine-Feta Cream Sauce.

#### Quiche Lorraine \$15

Baked in a flaky Pie Shell with Bacon, Gruyere Cheese and Green Onions  
*\*Vegetable included, choice of starch for \$1\**

#### Chicken Salad with Fresh Fruit \$13

Grilled Chicken Breast, tossed with Celery, Onions and Mayonnaise

#### Chicken Fettuccine Alfredo \$20

Grilled Chicken Breast over Fettuccine Pasta and a creamy Alfredo Sauce  
*\*Does not include choice of starch or vegetable medley\**

#### Roasted Chicken Marsala \$20

Pan Roasted Chicken Breast with a Wild Mushroom Marsala sauce

#### Chicken Parmesan \$18

Breaded Chicken Breast with Marinara sauce and Provolone Cheese over Linguine Pasta  
*\*Does not include choice of starch or vegetable medley\**

#### Sautéed Chicken Picatta \$20

Served with a Caper-Dijon Butter sauce

*\*Prices are subject to change\**

*\*Prices are subject to a Service Charge and Applicable taxes\**

## From The Sea

### Broiled Walleye \$25

Canadian Broiled Walleye with a Citrus Beurre Blanc sauce

### Lake Superior Whitefish \$23

Slow baked Whitefish seasoned with White Wine and Citrus, with a Mango Chutney

### Broiled Gulf Coast Shrimp \$28

Four large Shrimp, served with a Citrus Beurre Blanc sauce

## From The Land

### Beef Stroganoff \$18

Served over Egg Noodles

### Roasted Medallion of Beef \$25

Sliced Beef Sirloin served with a Béarnaise sauce

### Sliced Meatloaf \$19

Individual house made Meatloaf with a rich Gravy

### Roasted Porketta \$21

Served with a Fennel Pork sauce

### Roasted Pork Loin \$20

Sliced Pork Loin, served with Apple Chutney

## From The Earth

### Cashew Cheese and Quinoa Tortellini \$23

Handmade Cashew Cheese and Quinoa Tortellini tossed in a fresh Pesto, served with Wild Mushrooms,  
Beets, Spinach and Asparagus

*\*Does not include choice of starch or vegetable medley\**

### Vegetarian Vegetable Strudel \$22

Fresh roasted Vegetables rolled inside crispy Pastry Dough, served with Mediterranean Couscous

*\*Prices are subject to change\**

*\*Prices are subject to 22% Service Charge and Applicable taxes\**