

DINNER

NORTHERN MINNESOTA SIX COURSE DINNER

Served with Bakery Fresh Rolls and Creamery Butter, Private Blend Regular and Decaffeinated Coffee, blended and roasted by Andresen Ryan Coffee Co. A Selection of Regular and Herbal Hot Teas, or Milk is available upon request.

(maximum 300)

Appetizer: Crumb-Crusted Baked Brie with Lingonberry Sauce

Soup: Fisherman's Chowder

Salad: Salad of Marinated Portabella Mushroom on Field Greens with Dried Cherries and Pecans

Sorbet: Cranberry Sorbet

Entrée: Fresh-Baked Lake Superior Trout and Boneless Duck Breast

Long Grain Minnesota Wild Rice with Dried Fruit

Steamed Asparagus

Dessert: Chocolate Bread Pudding

\$40.00 per person

DINNER COMBINATIONS

Combination Dinners are served with our Vegetable Blend of the Day, a Gourmet Green Salad with Herb Vinaigrette, Bakery Fresh Rolls and Creamery Butter, Private Blend Regular and Decaffeinated Coffee, blended and roasted by Andresen Ryan Coffee Company. A Selection of Regular and Herbal Hot Teas, or Milk is available upon request.

ROAST STRIP SIRLOIN AND LAKE TROUT

Roast New York Strip Sirloin sliced and served with Béarnaise Sauce

Fresh-Broiled Lake Superior Trout

Lemon Garnish and Tartar Sauce

Parsley-Buttered Baby Red Potatoes

\$26.00

ROAST STRIP SIRLOIN AND KING SALMON

Roast New York Strip Sirloin sliced and served alongside a Filet of Baked King Salmon

and served with Béarnaise Sauce

Parsley-Buttered Baby Red Potatoes

\$27.00

PORKETTA AND HERB-ROASTED CHICKEN

Italian-Seasoned Pork Loin

Marinated Boneless Breast of Chicken

Seasoned with Fresh Herbs

Parsley-Buttered Baby Red Potatoes

\$23.00

ROAST STRIP SIRLOIN AND HERB-ROASTED CHICKEN

Roast New York Strip Sirloin sliced and served with Béarnaise Sauce

Marinated Boneless Breast of Chicken

Seasoned with Fresh Herbs

Roasted Red Potatoes

\$25.00

PRICES SUBJECT TO TAXES AND A 17% TAXABLE SERVICE CHARGE