



Plated Dinner Entrees

All Dinner Entrees include medley of garden greens, dinner breads, dessert selection and Kona Coffee, Hot or Iced Teas

Poultry & Pork

Breast of Chicken Duxelle

Leeks & Wild Mushroom Sauce
Parsley Buttered Red Potatoes
Thyme Scented Baby Vegetables
\$18.95

Pecan Smoked Loin of Pork

With Apple Cider Reduction
Mashed Potatoes with Rutabagas and Buttermilk
Sugar Snap Peas
\$20.95

Smoked Gouda Stuffed Breast of Chicken

Prosciutto Ham, Maderia Wine Sauce
Whole Grain Five Blend Rice
Mélange of Vegetables
\$18.95

Crispy Duck Breast

Fig and Port Reduction
Saffron and Pepper Pilaf
Roasted Asparagus
\$22.95

Pan Roast Breast of Chicken

Peppercorn Cognac Sauce
Buttermilk and Chive Mashed Potato
Pea Pods with Match Stick Peppers
\$17.95

Harrisa Cured "Frenched" Pork Chop

Sun-dried Tomato and Parmesan Risotto
Mélange of Vegetables
\$26.95

Beef & Veal

Prime Rib of Beef Au Jus

Herbed Horseradish Cream
Crusted New Potatoes
Butter Steamed Vegetables
\$27.95

Sautéed Veal Chops

Double Mustard Sauce
Potato, Leek, Gruyere, & Oyster Mushroom
Gratin and Roasted Root Vegetables
\$26.95

Grilled Filet of Beef

Cremini Mushrooms
Balsamic Glaze
Roast Potatoes with Leeks and Thyme
Green Beans with Caramelized Red Onion
\$39.95

Steak Tournedos Three Ways

Tomato-Basil Relish, Buttermilk Blue, Shiitake Jus
Roasted Shallot and Chive Mashed Potatoes
Sautéed Spinach and Caramelized Shallots
\$26.95

Tornado Spiced Flat Iron Steak

Poblano Chile Cream Sauce
Garlic Mashed Potatoes
Charred Corn Pico
\$26.95

The above prices do not include 18% service charge and 5.5% state sales tax.

Items and prices are subject to change 1/08

Radisson Hotel La Crosse, La Crosse, WI 54601 (608) 784-6680



Plated Dinner Entrees

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dessert selection and Kona Coffee, Hot or Iced Teas*

Fish & Seafood

Thai Glazed Atlantic Salmon

Basmati Rice
Sugar Snap Peas and Match Stick Peppers
\$24.95

Potato Crusted Walleye

Lemon-Caper Butter Sauce
Calico Rice Pilaf
Steamed Baby Vegetables
\$25.95

Macadamia Crusted Snapper

Citrus Cream Sauce
Fragrant Bamboo Rice
Mélange of Vegetables
\$26.95

Herb Grilled Swordfish

Tomato-Orange Salsa, Barley Pilaf
Grilled Asparagus
\$25.95

Pan Roasted Cod

Tarragon and Fennel Seed Butter
Almond Pearl Couscous
Grilled Zucchini
\$21.95

Vegetarian

Grilled Vegetable, Spinach Ravioli Pasta

Grilled Portobello, Summer Squash,
Roasted Red Peppers, Mesclun Greens,
Homestead Cheese
Tomato Basil Jus
\$18.95

Beet and Tomato Ragout

Twice-Baked Goat Cheese Soufflés
and Baby Bok Choy
\$19.95

Baked Polenta Squares

Roast Winter Squash with Gorgonzola Cream
Braised Greens, Cannellini Beans
Roma Tomato, Natural Jus
\$19.95

Feather Fritters

Spaghetti Squash and Tomato Sauce
Meatless Meatballs
\$19.95

Red Sweet Potato Curry

Tofu, Baby Bok Choy, Caramelized Onions
Basmati Rice, Fresh Cilantro and Lime
\$20.95

Stuffed Golden Peppers

Stuffed with Quinoa, Baby Spinach, Corn, Feta Cheese
Scallions and Grilled Red Onions
Braised Greens
\$18.95

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Dinner Duets

*All Dinner Entrees include medley garden greens, dinner breads,
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Petite Grilled Filet of Beef and Smoked Gouda, Chicken Roulade Veloute

Wild Mushroom Sauce

Roast New Potatoes

Baby Carrots

\$38.95

Petite Grilled Filet of Beef with Port Wine Reduction and Medallion of Salmon with Tomato-Caper Relish

Buttermilk-Chive Mashed Potatoes

Grilled Asparagus and Baby Carrots Drizzled with Basil Oil

\$39.95

Petite Grilled Filet of Beef with Gorgonzola and Caramelized Onions and Walleye Wild Rice Cake with Tarragon Rémoulade

Scalloped Potatoes

Thyme Scented Baby Vegetables

\$39.95

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Dinner Salad

Medley of Garden Greens

Garnished with Sliced Roma Tomato,

Sliced Cucumber, Carrots, Julienne Red Onion

Served with Creamy Parmesan-Peppercorn, Sherry Shallot Vinaigrette, and French Dressings

Upgraded Salad Selection

*You may select one of the following to replace the Medley of Garden Greens Salad
at an additional cost of \$3.95*

Hearts of Romaine Salad

with Shaved Homestead Cheese, Garlic Croutons
And Creamy Parmesan-Peppercorn Dressing

Baby Spinach & Frisée

with Sweet Grilled Red Onions
Baby Tomato, Candied Walnuts,
Buttermilk Blue Cheese
Sherry Shallot Vinaigrette

Organic Field Greens

Slivered Red Onion, Sliced Strawberries,
Julienne of Jicama, Toasted Pepitas
Chèvre Cheese
White Balsamic Vinaigrette

Salad of Sweet Baby Greens,

Crumbled Buttermilk Blue Cheese
Dried Cranberries, Slivered Toasted Almonds,
Julienne of Jicama and Carrot
Balsamic Vinaigrette

Tart Granny Smith Apples Frisée

Field Greens, Toasted Walnuts
Grape Tomato and Buttermilk Blue Cheese
Apple Cider Vinaigrette

Dinner Desserts

(Included in Entrée Price)

Double Cappuccino Cheesecake

Chocolate Ribbon Cheesecake

Key Lime Pie

With Mango Coulis

Lemon & Cream Torte with Raspberry Puree

Strawberry Layered Shortcake with Berry Sauce

Chocolate Pudding Spoon Cake

Vanilla Crème Anglaise

Chocolate Tuxedo Mousse Torte

Garnished with Shaved Chocolate

Sinful 7 Cake

Regal Red Velvet Cake

Crème Brulée Cheese Cake

Caramel Apple Granny Smith Pie

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Continental Dinner Buffet

Choose **Three** of the following:

Medley of Garden Greens

Garnished with Sliced Roma Tomato, Sliced Cucumber, Julienne of Red Onion and Carrots,

Served with a choice of

Creamy Parmesan-Peppercorn, Sherry Shallot Vinaigrette, French Dressing

Baby Spinach & Frisee

Red Onions, Baby Tomatoes, Candied Walnuts

Choice of Buttermilk Blue and Sherry Shallot Vinaigrette

Fingerling Potato, Green Bean, Sweet Peppers, Charred Corn

Red Pepper-Basil Dressing

Seasonal Fruit Salad

Greek Style Vegetable Salad

Tortellini Anti-Pasta Salad

Choose **Two** Entrées

Pan Roasted Atlantic Salmon

With Horseradish Cream Sauce

Pan Roasted Cod

Almond Pearl Couscous, Tarragon and Fennel Seed Butter

Breast of Chicken Duxell

Fricassee of Leek and Wild Mushrooms

Smoked Gouda Stuffed Breast of Chicken

Prosciutto Ham, Maderia Wine Sauce

Pan Roast Breast of Chicken

Tarragon Butter Sauce

Pecan Smoked Loin of Pork

With Apple Cider Reduction

Tornado Spiced Flank Steak

Poblano Chile Cream Sauce

Grilled Vegetable, Spinach Ravioli Pasta

Grilled Portobello, Summer Squash, Roasted Red Potatoes, Mesclun Greens, Homestead Cheese,

Tomato Basil Jus

THE ABOVE INCLUDES:

Fresh Baked Rolls and Butter

Chef's choice of Fresh Vegetable

Chef's choice of Potato or Rice

Dessert

Coffee, Tea, or Milk

\$ 23.95/per person

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