

# Dinner Entrees *Continued*

## SEAFOOD

Fresh Walleye Almondine .....	\$17.95
Lightly floured fillet of walleye sautéed and finished with almonds	
Fresh Whitefish .....	\$16.95
Fillet of whitefish pan fried and topped with lemon butter	
Seafood Newburg in a patty shell .....	\$17.50
Shrimp, crab meat, scallops in a newburg sauce	

## BEEF

* London Broil .....	\$15.25	
Marinated flank steak, thinly sliced with a sherry mushroom sauce		
* Hunter Steak.....	\$16.25	
Veal cutlet topped with mushroom sauce		
Beef Pot Roast.....	\$15.25	
Slow roasted until fork tender, topped with burgundy sauce and veggie julienne		
* Prime Rib of Beef .....	12oz ..... \$19.95	
Slow roasted prime rib with creamed horseradish sauce, au jus .....		8oz ..... \$17.95
* New York Strip Steak.....	\$20.25	
12oz broiled to perfection and served with sautéed mushrooms		
* Flat Iron Steak.....	\$15.95	
8oz broiled to perfection, served with sautéed mushrooms and haystack onion		
* Filet and Shrimp.....	\$18.50	
4oz steak filet with bordelaise sauce and broiled shrimp scampi		
* Filet and Chicken .....	\$17.95	
4oz steak filet with bordelaise sauce and grilled herb chicken breast		

All entrees are accompanied by a house salad, your choice of whipped potatoes, french fries, red skin potatoes or rice pilaf and vegetable medley, with warm rolls and butter, and a beverage.  
Ice cream, sherbert, chocolate cake or fruit pie - \$1.95 per person

## SPECIALTY DESSERTS - \$3.95 PER PERSON

Choose from the following:

Cheese cake, tiramisu, black forest cake, carrot cake, or pecan pie

\*Notice: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.