

Luncheon Entrees Continued

All entrees are accompanied by house salad, your choice of vegetable medley, whipped potatoes, french fries, red skin potatoes, or rice pilaf, with warm rolls and butter, and a beverage.

POULTRY

1/2 Baked - Semi Boned Herb Chicken \$8.95
Slow roasted chicken seasoned with fresh herbs

Roasted Turkey \$8.95
Sliced roast turkey with dressing, giblet gravy and cranberry relish

Chicken Tosca \$8.95
A boneless breast of chicken sautéed in an herb butter, served with a marinara sauce

Chicken Stir Fry \$8.95
With crisp oriental vegetables and sweet and sour sauce

Ginger Teriyaki Chicken Breast..... \$8.95
Marinated chicken breast with ginger teriyaki sauce

Apple & Almond Stuffed Chicken..... \$8.95
A stuffed chicken breast served with supreme sauce

Chicken Marsala \$8.95
Boneless chicken breast sautéed, topped with a marsala sauce

SEAFOOD

Fresh Walleye Almondine \$11.95
Lightly floured and pan fried on olive oil finished with almonds

Fresh Whitefish \$10.95
Lightly floured and pan fried and finished with almonds

Shrimp Creole \$10.95
Shrimp sautéed with tomatoes, peppers, onions and mushrooms in a creole sauce

Salmon Florentine \$10.95
Salmon topped with leaf spinach and dill hollandaise sauce

BEEF

* London Broil \$9.75
Marinated flank steak, thinly sliced, with sherry mushroom sauce

Pot Roast \$9.75
Slow roasted until fork tender, topped with burgundy sauce and veggie julienne

* Flat Iron Steak \$9.75
Steak cook to medium and topped with sautéed mushrooms



All prices are per person
Prices do not include 18% gratuity and Michigan sales tax

*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.