

## *Dinner Entrees Continued*

All entrees are accompanied by the house salad, your choice of whipped potatoes, French fries, redskin potatoes or rice pilaf and vegetable medley, with warm rolls and butter.

Served with your choice of beverage.

### Seafood

Fresh Walleye Almondine.....	\$18.95
Lightly floured fillet of walleye sautéed and finished with almonds	
Fresh Whitefish.....	\$17.95
Fillet of whitefish pan fried and topped with lemon butter	

### Beef

London Broil.....	\$16.25	
Marinated flank steak, thinly sliced with a sherry mushroom sauce		
Beef Pot Roast.....	\$16.25	
Slow roasted until fork tender, topped with burgundy sauce and veggie julienne		
*Prime Rib of Beef.....16oz.....	\$21.95	
Slow roasted prime rib with creamed horseradish sauce, au jus.....12oz.....		\$19.95
*New York Strip Steak .....	\$21.25	
12oz broiled to perfection and served with sautéed mushrooms		
*Flat Iron Steak.....	\$16.95	
8oz broiled to perfection, served with sautéed mushrooms and haystack onion		
*Filet and Salmon.....	\$21.50	
Steak filet with bordelaise sauce and salmon		
*Filet and Chicken.....	\$18.95	
4oz steak filet with bordelaise sauce and grilled herb chicken breast		

Ice cream, sherbet, chocolate cake or fruit pie  
\$2.50 per person

### Specialty Desserts

Choose from the following:

Cheesecake, tiramisu, black forest cake, carrot cake, or pecan pie  
\$3.95 per person

All priced are per person. 50 person minimum  
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 food borne illness, especially if you have a medical condition.