

# DINNER

*Dinner entrees include salad, bakery fresh breads, potato and vegetable.*

## **Aurora Chicken**

*Herb marinated breast of chicken, grilled and dressed with a light and savory sauce of ripe tomatoes, garlic, basil and olive oil*  
\$26.25

## **Prairie Home Chicken**

*Fresh chicken breast dredged in toasted graham and Ritz cracker crumbs, pan crisped and rested on bed of wild rice, mushroom & apple hash, topped with fresh apple-cranberry compote*  
\$26.25

## **Athens Chicken**

*Dusted in fennel scented flour and pan seared, topped with a lemony relish of grilled vegetables, tomatoes, capers, mixed olives and feta cheese*  
\$26.25

## **Chicken Florentine**

*Fresh chicken breast, stuffed with a savory mixture of spinach, cream cheese and herbs, baked in a flaky pastry crust and topped with choron sauce*  
\$27.50

## **Lemon-Tarragon Chicken**

*A marinated, sautéed chicken breast served on lemon-candied onions with a light tarragon jus*  
\$26.25

## **Herb Crusted Pork Loin**

*Slow roasted, sliced to order, and draped with a natural, fresh rosemary scented reduction, finished with a touch of cream*  
\$24.75

## **Roast Tenderloin of Beef**

*Sliced to order and topped with Kentucky Bourbon Glacé or sautéed mushrooms*  
\$38.00

## **Roast Prime Rib of Beef**

*Slow cooked and sliced to order, served au jus*  
\$ 32.00  
(10-order minimum)

## **Charbroiled Filet Mignon**

*A lean tender filet topped with grilled onions and mushrooms*  
\$38.00

## **Charbroiled New York Sirloin**

*The most flavorful of the tender cuts sauced with Cajun horseradish hollandaise*  
\$35.00

## **Herb Stuffed Chilean Sea Bass**

*Sea bass fillet stuffed with fresh herbs and grilled dressed with guacamole and smoked chili puree*  
\$29.25

## **Asiago Halibut**

*Crusted with asiago cheese and panko, pan seared, complemented with lemon-caper cream*  
\$29.50

## **Shrimp Scampi**

*Six jumbo gulf shrimp, oven broiled in garlic, white wine and herbs*  
\$26.50

## **Golden Fried Shrimp**

*Six hand breaded shrimp, crisped in our special crumbs, served with cocktail sauce*  
\$26.50

## **Atlantic King Salmon**

*Always fresh, grilled and sauced with orange-peppercorn hollandaise*  
\$29.50

## **Canadian Walleye Pike**

*Broiled with fresh herbs, served with lemon and tartar sauce ~ \$29.00*