

RESTAURANT WEEK DINNER MENU

Available Sunday – Friday

FIRST COURSE

Caramelized Onion *and* Beef Barley Soup

or

Caesar Salad

Crisp Romaine Lettuce, Herbed Croutons, Parmesan Cheese with Traditional Dressing

ENTRÉE SELECTIONS

Lacquered Whitefish

*Broiled Lake Superior Whitefish Filet
Potato Purée and Seasonal Vegetable*

Roasted Half Chicken

*Semi-Boned Chicken with Pan Gravy
Whipped Potato and Seasonal Vegetable*

12 oz. Pork Chop

*Truffled Potato Purée, Late Harvest Vegetables
Port Wine Jus*

Petite Veal Marsala

*Sautéed Scaloppini of Veal, Whipped Potato, Seasonal Vegetables
Marsala and Wild Mushroom Jus*

Vegetable Pappardelle Pasta

Seasonal Vegetables and Herbed Olive Oil

DESSERT

Mini Apple Crisp *Ala Mode*

Sorbet *with* Fresh Berries

Three Courses \$25

*Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.*