

# PLATED DINNER MENU

All Entrees come with a Garden salad, warm rolls, & choice of two sides

Minimum orders may apply depending on selection  
Tax & Service charge will be applied in final bill



## CHICKEN

**HERB & GARLIC CHICKEN \$16.95/19.95**  
Boneless skinless chicken breast with a house blend of herbs and spices then oven baked to perfection

**FOUR CHEESE STUFFED CHICKEN \$19.95/22.95**  
Boneless skinless chicken breast, stuffed with ricotta, house cheese blend, and our house cheese filling covered in a cream sauce and oven baked to perfection

**BONE IN CITRUS CHICKEN \$15.95/18.95**  
1/2 bone in chicken, marinated with fresh citrus and baked to perfection

**CHICKEN MARSALA \$17.95/20.95**  
Breaded and pan seared boneless skinless chicken breast, covered with our house made creamy Marsala wine sauce and mushrooms

## PORK

**MARINATED PORK LOIN \$15.95/18.95**  
Boneless pork loin sliced, served with a house made cranberry and apple chutney & slow baked

**HERB ENCRUSTED PORK CHOP \$16.95/19.95**  
House rubbed, herb and garlic encrusted pork chop

## SEAFOOD

**BOURBON & MAPLE GLAZED SALMON \$21.95/24.95**  
Wild Atlantic Salmon butchered in house, topped with our bourbon maple glaze and slow baked

**LOCAL LAKE ERIE WALLEYE \$19.95/ 22.95**  
Port Clinton fishery Lake Erie walleye, topped with lemon, brown butter, cherry tomatoes, capers and fresh corn and then slow baked

**CAJUN SHRIMP ALFREDO \$19.95/ 22.95**  
Shrimp rubbed with our house cajun seasoning, with our cajun Alfredo cream sauce, assorted bell peppers and fresh fettuccine pasta

**CRAB BAKED MAC & CHEESE \$18.95/ 21.95**  
Chunks of fresh Crab baked with a gruyere, cheddar, and cream cheese blend, finished with bread crumbs & baked

## BEEF

**SIRLOIN STEAK \$19.95/ 22.95**  
6oz. USDA Choice Sirloin, char grilled to a medium rare

**SLOW ROASTED PRIME RIB \$23.95/ 26.95**  
Prime Rib cut rubbed with fresh herbs, garlic, house toasted spices, and slow roasted to a medium rare. Served with a Au Jus (Minimum order or 20 ppl)

**ENCRUSTED BEEF TENDERLOIN \$23.95/ 26.95**  
Beef Tenderloin, encrusted with black pepper, garlic, fresh herbs, slow roasted to a medium rare

**FILET MIGNON \$28.95/ 31.95**  
8oz House butchered Char grilled filet of Beef  
\*\*10oz \$30.95/ 33.95

## PASTA, VEGETARIAN, VEGAN

**LASAGNA BOLOGNAISE \$15.95/18.95**  
Lasagna noodles layered with our house made cheese blend, meaty bolognese sauce, & slow baked

**VEGETABLE LASAGNA \$13.95/ 16.95**  
Lasagna noodles layered with our house made cheese blend, fresh roasted vegetables, and covered in our mushroom cream sauce \*\*Vegetarian

**PASTA PRIMAVERA \$13.50/ 16.50**  
Fresh Pasta tossed in our homemade marinara sauce & roasted vegetables, covered in melted cheese \*\*Vegetarian

**FETTUCCHINE ALFREDO \$14.50/17.50**  
Fresh Fettuccine pasta tossed with broccoli and our house made Alfredo sauce \*\*Vegetarian

**ZUCCHINI SPIRAL PEST PASTA \$14.50/17.50**  
Spiral zucchini noodles, lemon cashew-basil pesto, cherry tomatoes, & cashew ricotta \*\*Vegan

## SIDES

Roasted Red skins\* Rice Pilaf\* Garlic Mashed Potatoes\*  
lemon garlic Green Beans\* Honey Carrots\* Seasonal  
Vegetable\* Roasted Root Vegetables\* Lemon garlic Broccoli

Not all ingredients are listed. Alert your server to any special dietary needs.