

Menus



The Riverfront Menu

\$55 per person: Family Style*

Choice of First Course

Stuffed Cremini Mushrooms v
onion, garlic, cream cheese, parmesan

or

Hummus Plate vg

Tomato, cucumber, red onion, olives, capers, chickpeas, pepperoncini,
extra virgin olive oil, balsamic, toasted pita bread

Second Course Salads

Caesar Salad

Local romaine, parmesan, garlic crouton, asiago caesar dressing
and

Local Lettuce Salad v, gf

Bibb lettuce, amablu cheese, tomato, radish,
sunflower seeds, blackberry balsamic dressing

Third Course

Choose 3

Grilled New York Steak —House Steak Sauce gf

Roasted Citrus-Herb Chicken—Chicken jus gf

Caramelized Cauliflower—Maple Aioli v, gf

Grilled Salmon – Roasted Tomato Coulis gf

Sides

Choose 3

Grilled Broccolini-lemon-basil vinaigrette, romesco v,gf

Roasted Seasonal Vegetables- evoo + sea salt vg, gf

Roasted Fingerling Potatoes-crème fraiche, chives v,gf

Brussels Sprouts-bacon jam, tomato, amablu cheese

Chef's choice mini dessert add-on available for \$5 per person

**Prices do not include beverages, tax, and service charges.*

The Lakefront Menu

\$65 per person: Family Style*

Choice of First Course

Stuffed Cremini Mushrooms v
onion, garlic, cream cheese, parmesan
and

Hummus Plate vg

Tomato, cucumber, red onion, olives, capers, chickpeas, pepperoncini,
extra virgin olive oil, balsamic, toasted pita bread

Second Course Salads

Choose 2

Caesar Salad

Local romaine, parmesan, garlic crouton, asiago caesar dressing

Local Lettuce Salad v, gf

Bibb lettuce, amablu cheese, tomato, radish,
sunflower seeds, blackberry balsamic dressing

Chopped Salad

Mixed greens, romaine, bacon lardon, avocado, tomato,
hardboiled egg, amablu cheese, green goddess dressing

Third Course

Choose 3

Grilled New York Steak —House Steak Sauce gf

Roasted Citrus-Herb Chicken—Chicken jus gf

Caramelized Cauliflower—Maple Aioli v, gf

Grilled Salmon – Roasted Tomato Coulis gf

Sides

Choose 3

Grilled Broccolini-lemon-basil vinaigrette, romesco v, gf

Roasted Seasonal Vegetables- evoo + sea salt vg, gf

Roasted Fingerling Potatoes-crème fraiche, chives v, gf

Brussels Sprouts-bacon jam, tomato, amablu cheese

Chef's choice mini dessert add-on available for \$5 per person

**Prices do not include beverages, tax, and service charges.*

Appetizer Platters



Charcuterie platter - includes local meats, fruits, crisps, and dipping sauces

(\$8 per person)

Crudite platter - includes seasonal vegetables and dips

(\$6 per person)

Cheese platter - includes multiple local cheeses, sauces, and crackers

(\$7 per person)

Tenderloin Sliders – shallot aioli, bordelaise, bleu cheese, truffled onion strings

(\$6 per burger)

