

# DINNER COMBINATIONS

Served with a Salad, Chef's Choice Fresh Vegetable, and Rolls with Butter. Prices listed are per person.

**Barrel-Cut Top Sirloin and North Atlantic Salmon** | \$38.00 | *GF*

6 oz. Barrel Cut Top Sirloin with Cabernet Demi-glace  
5 oz. Baked North Atlantic Salmon with Arrabbiata Sauce  
Served with Herb Roasted Red Potatoes

**Barrel-Cut Top Sirloin and Walleye** | \$36.00 | *GF*

6 oz. Barrel Cut Top Sirloin with Cabernet Demi-glace  
4 oz. Baked Walleye topped with Sauteed Kale and Tomato served with Lemon and  
Tartar Sauce  
Served with Herb Boursin Mashed Potatoes

**Champagne Chicken and Grilled Shrimp** | \$33.00

6 oz. Lightly Breaded Seasoned Breast of Chicken with Champagne Sauce  
Four Grilled Shrimp  
Served with Basmati Rice

**Grilled Chicken and Ricotta Stuffed Shells** | \$30.00

6 oz. Grilled Chicken Breast  
Ricotta Stuffed Shells with Pomodoro Sauce