

DINNER ENTRÉES

Served with Fresh Selected Vegetable Blend, locally baked Rolls or Baguettes and Butter,
Regular and Decaffeinated Coffee locally roasted by Andresen Ryan Coffee Company.
Hot Tea and Milk are available upon request.

PLEASE SELECT ONE ENTRÉE PLUS A VEGETARIAN ENTREE FOR YOUR GROUP

BRUSCHETTA CHICKEN

Salad of Field Greens, Spinach, Grated Carrots, Grape Tomato, Pepperoncini, Kalamata Olive, Balsamic Vinaigrette
Seasoned Breast of Chicken topped with Diced Tomato, Basil, Garlic and Red Onion served over Farfalle and topped with
Shaved Parmesan

\$24.00

CHAMPAGNE CHICKEN

Garden Salad of Cucumber, Grape Tomato, Grated Carrot over Field Greens with Herb Vinaigrette
Lightly Browned Breast of Chicken with a light Champagne Sauce and Oven-Browned Baby Red Potatoes

\$24.00

CHICKEN MINNESOTA

Frisée and Apple Salad with Dried Cherries, Walnuts and Maple Dressing
Boneless Breast of Chicken with a stuffing of Minnesota Wild Rice and Country Sausage topped with a
Wild Mushroom Sauce and served with Herb Roasted Red Potatoes

\$25.00

ARTICHOKE STUFFED CHICKEN

Caprese Salad of Tomato, Fresh Mozzarella, Fresh Basil over Spinach with Balsamic Vinaigrette
Breast of Chicken with an Artichoke and Cheese Stuffing topped with Sundried Tomato Cream Sauce
Oven-Browned Baby Red Potatoes

\$25.00

ROAST TURKEY AND DRESSING

Salad of Fresh Spinach, Almonds, Mandarin Oranges with Sweet and Sour Dressing
Tender Roast Turkey with Herb Stuffing, Mashed Potatoes and Gravy
Served with a side of Cranberries

\$24.00

KING SALMON

Salad of Spinach, Strawberry, Candied Pecans and Chèvre with Honey Balsamic Vinaigrette
Oven Broiled King Salmon topped with Béarnaise Sauce and served with Parsley Buttered Baby Red Potatoes

\$28.00

ROAST NEW YORK STRIP SIRLOIN

Grilled Vegetables over Field Greens with Sweet and Sour Dressing
Sliced Roast New York Strip Sirloin with Cabernet Demi-glace and White Cheddar Mashed Potatoes

\$29.00

PRICES SUBJECT TO TAXES AND A 17% TAXABLE SERVICE CHARGE
DULUTH ENTERTAINMENT CONVENTION CENTER

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PRIME RIB

Salad of Roasted Tomato, Bacon, and Blue Cheese over Mixed Field Greens with Champagne Vinaigrette
Prime Rib of Beef Au Jus and Herbed Boursin Mashed Potatoes
\$33.00

TENDER ROASTED PORK LOIN

Field Greens, Apple, Pecan and Blue Cheese with Dried Cherries and Champagne Vinaigrette
Roasted Pork Loin with Herb Stuffing, Mashed Red Potatoes and Gravy
\$24.00

PAN-FRIED WALLEYE

Garden Salad of Romaine, Cherry Tomato, Cubed Mozzarella, Fresh Basil and Balsamic Vinaigrette
Pan-Fried Walleye topped with Sautéed Kale, Lemon and Tomato with Tartar Sauce
Roasted Red Potatoes
\$24.00

BUTTERNUT SQUASH RAVIOLI VEGETARIAN

with Maple Cream Sauce and Candied Walnuts
\$20.00

CHEESE TORTELLINI ALFREDO VEGETARIAN

Tossed with Edamame and a touch of Creamy Basil Pesto
\$20.00

BAKED ACORN SQUASH WITH MINNESOTA WILD RICE VEGETARIAN

Topped with Spicy Walnuts and drizzled with Pesto Cream Sauce
\$20.00

TEMPEH VEGETABLE STIR FRY VEGAN

Stir fried Tempeh and Fresh Vegetables over Saffron Rice
\$20.00

RATATOUILLE VEGAN

Polenta Cakes topped with Ratatouille and Toasted Almonds
\$20.00

CHILDREN'S MEAL

Breaded Chicken Tenders, Buttery Mashed Potatoes, Baby Carrots and Salad of the Day
\$9.95

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DINNER COMBINATIONS

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ROAST STRIP SIRLOIN AND WALLEYE

Garden Salad of Romaine, Roasted Tomatoes, Fresh Basil, Cubed Mozzarella, Kalamata Olives and Balsamic Vinaigrette
6 oz. Sliced Roast New York Strip Sirloin with Cabernet Demi-glace
4 oz. Oven Broiled Walleye over Sautéed Kale and Tomatoes, Lemon and Tartar Sauce
Roasted Rosemary Baby Red Potatoes
\$32.00

ROAST STRIP SIRLOIN AND KING SALMON

Salad of Spinach, Strawberry, Candied Pecans and Chèvre with Honey Balsamic Vinaigrette
6 oz. Sliced Roast New York Strip with Cabernet Demi-glace
5 oz. Oven Broiled King Salmon with Béarnaise Sauce
Herbed Boursin Mashed Potatoes
\$34.00

GRILLED CHICKEN AND BUTTERNUT SQUASH RAVIOLI

Garden Salad of Cucumber, Grape Tomato, Grated Carrot over Field Greens with Herb Vinaigrette
Grilled Chicken and Butternut Squash Ravioli topped with Ratatouille and garnished with Smoked Gouda Cheese
\$27.00

BRUSCHETTA CHICKEN AND GRILLED SHRIMP

Salad of Field Greens, Spinach, Grated Carrots, Grape Tomato, Pepperoncini, Kalamata Olive, Balsamic Vinaigrette
A smaller portion of our Bruschetta Chicken with four Grilled Shrimp
Served over Saffron Rice
\$29.00