

DINNER ENTRÉES

Includes freshly brewed coffee, assorted dinner rolls and choice of salad
Served with seasonal vegetable and choice of starch
Subject to \$1 per person upcharge for each additional entrée choice

Chicken

Crispy Tuscan Chicken \$27.95

herb marinated and panko crusted chicken breast,
pancetta cream sauce

Wild Rice Chicken \$27.95

chicken breast stuffed with roasted garlic and herb wild
rice, wild mushroom cream sauce

Chicken Olivia \$26.95

floured and pan seared chicken breast, sundried tomato
and artichoke cream sauce

Tarragon Chicken \$26.95

pan seared chicken breast, roasted chicken tarragon
demi-glace

Almond Chicken \$27.95

almond breaded chicken breast, smoked tomato sauce

Mediterranean Chicken \$27.95

herb marinated chicken breast, Greek salsa

Vegetarian

Pasta Primavera \$21.95

pasta tossed with seasonal vegetables, garlic, shallot,
fresh herbs, and white wine cream sauce

Grilled Vegetable Tower \$21.95

vegan | squash, bell peppers, portabella mushrooms,
asparagus, eggplant, herbed risotto, olive oil and
balsamic reduction

Beef

Filet Mignon Petite \$33.95 | Grand \$39.95

grilled filet mignon, cabernet demi-glace

New York Strip \$37.95

grilled New York strip, classic béarnaise sauce

Roasted Tenderloin \$36.95

balsamic and herb marinated, house steak sauce

Braised Beef Short Rib \$33.95

braised short rib, natural pan sauce

Seafood

Pan Seared Atlantic Salmon \$27.95

seared with rosemary butter, sweet orange beurre blanc

Miso Marinated Sea Bass \$39.95

pan seared, brandy citrus cream sauce

Breaded Walleye \$29.95

panko breaded and fried, lemon beurre blanc

Provencal Shrimp \$28.95

skewered jumbo shrimp, tomato and herb sauce

Pork

Roasted Pork Loin \$27.95

herb roasted pork loin, smoked pork demi-glace

Grilled Pork Chop \$32.95

honey brined grilled pork chop, house apple sauce

 Indicates item is gluten free

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Combo Plates

Minnesota Duet \$34.95

chicken breast stuffed with roasted garlic and herb wild rice, wild mushroom cream sauce | panko breaded walleye, lemon beurre blanc

Filet Mignon & Shrimp \$39.95

grilled petite filet, three jumbo shrimp, classic béarnaise sauce

Tenderloin & Walleye \$39.95

roasted beef tenderloin, house steak sauce | panko breaded walleye, lemon beurre blanc

Tenderloin & Chicken \$39.95

roasted beef tenderloin, cabernet demi-glace | crispy Tuscan chicken, pancetta cream sauce

Filet Mignon & Lobster \$42.95

grilled petite filet, butter poached lobster tail, beurre rouge

Side Salads

Select one

MGC House salad with creamy peppercorn dressing

Classic Caesar salad

 **Strawberry Almond salad** with poppy seed dressing

 **Spinach salad** with warm bacon vinaigrette

Starches

Select one

 **Boursin Whipped Potatoes**

 **Herb Roasted Yukon Potatoes**

 **Wild Rice Pilaf**

 **Roasted Garlic Smashed Baby Red Potatoes**

 **Roasted Fingerling Sweet Potatoes**

Kids Meals

Ages 3-12

Served with a side of fresh fruit

Chicken Tenders \$14.95

choice of French fries or fresh vegetables

Mini Corn Dogs \$14.95

choice of French fries or fresh vegetables

Macaroni & Cheese \$14.95

Spaghetti & Meatballs \$14.95

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