

LUNCH

Lunch entrees include salad, bakery fresh breads and your choice of potato and vegetable

Aurora Chicken

Herb marinated breast of chicken, grilled and served with a light and savory sauce of ripe tomatoes, garlic, basil and olive oil
\$17.00

Prairie Home Chicken

Fresh chicken breast dredged in toasted graham and Ritz cracker crumbs, pan crisped and rested on bed of wild rice, mushroom & apple hash, topped with a fresh apple-cranberry compote
\$17.00

Athens Chicken

Dusted in fennel scented flour and pan seared, topped with a lemony relish of grilled vegetables, tomatoes, capers, mixed olives and feta cheese
\$17.00

Walleye Pike

Broiled or pan-fried with our special crumbs, served with lemon and tartar sauce
\$22.00

Texas Longhorn Broil

Rubbed with barbecue spices and cured in a special marinade, grilled, sliced thin and topped with hickory seasoned button mushrooms and natural jus
\$17.00

Crab and Artichoke Salmon

Fresh King Salmon topped with a savory crab artichoke and cheese mixture and baked golden brown
\$25.00

Atlantic Salmon

Always fresh, grilled or broiled to perfection and sauced with orange-peppercorn hollandaise
\$22.00

Herb Crusted Pork Loin

Slow roasted, sliced to order, and draped with a natural, fresh rosemary scented reduction, finished with a touch of cream
\$16.25

Prime Angus Tenderloin Steak

A lean tender 5 ounce filet, adorned with sautéed mushrooms
\$29.00

Prime Angus Ribeye Steak

The most flavorful of the tender cuts, 10 ounces, topped with grilled onions and mushrooms
\$22.00

Pastas

Choose from Penne or Farfalle pastas tossed with your choice of our chunky fresh tomato sauce, white wine-parmesan cream, or garlic with herbs and olive oil
with fresh vegetables \$14.00
with chicken \$16.00
with shrimp \$18.00

Jumbo Gulf Shrimp

Broiled with lemon-garlic butter
\$18.00