



Banquet Menu A – \$25
(Minimum of 25 people)

BBQ Ribs

Full rack of slow roasted baby back ribs glazed with our house made BBQ sauce. Accompanied with our house made mashed potatoes & gravy and seasonal vegetable.

Canadian Walleye

Walleye breaded in panko bread crumbs, then sautéed in olive oil. Accompanied with our house made mashed potatoes & gravy and seasonal vegetable.

Espresso Ribeye

10oz ribeye encrusted in a savory espresso salt blend and char-grilled to temperature. Accompanied with our house made mashed potatoes & gravy and vegetable.

Rosemary Lamb Shank

Roasted lamb shank with rosemary and fresh garlic finished with demi-glace. Served with sautéed garlic herb asparagus and sweet potato mash.

All dinners accompanied with house bread & salad.

Banquet Menu B – \$20
(Minimum of 25 people)

Ball Tip Sirloin

8oz choice sirloin char-grilled to temperature with sautéed red onions. Accompanied with our house made mashed potatoes & gravy and seasonal vegetable.

Sesame Seared Tuna

6 ounce tuna seared in sesame oil with black sesame seeds. Finished with reduced teriyaki sauce. Accompanied with our house made mashed potatoes & gravy and seasonal vegetable.

BBQ Ribs

Half rack of slow roasted baby back ribs glazed with our house made BBQ Sauce. Accompanied with our house made mashed potatoes & gravy and seasonal vegetable.

Angel Hair Chicken Pasta

Roasted red bell peppers, shallots, sautéed mushrooms and baby spinach deglazed with white wine and finished with our house made basil pesto cream sauce. Served over angel hair pasta and topped with char-grilled chicken breast.

All dinners accompanied with house bread & salad.

These are plated entrees!

Banquet Menu C – \$19

(Minimum of 25 people)

Coconut Shrimp

Large shrimp deep-fried in a coconut breading. Accompanied with our house made mashed potatoes & gravy.

Angel Hair Chicken

Mushrooms sautéed with red onion, baby spinach, and roasted red bell peppers. Deglazed with white wine and finished with basil pesto cream sauce, angel hair pasta and char-grilled chicken breast.

Ball Tip Sirloin

8oz Certified Angus Beef sirloin char-grilled to temperature with sautéed red onions. Accompanied with our house made mashed potatoes & gravy.

Jambalaya

Shrimp and Cajun sausage sautéed in oil with bayou spices, then finished with char-grilled chicken and our Chef's spicy jambalaya and vegetable sauce. Served over wild rice blend.

All dinners accompanied with house bread & salad.

Banquet Menu D – \$16

(Minimum of 25 people)

Baked Chicken Pasta

Char-grilled chicken breast served over angel hair pasta, then baked with your choice of Alfredo or marinara sauce and mozzarella. served with a side of sautéed vegetables.

Beef Burrito

Seasoned ground beef wrapped in a flour tortilla with refried beans and lettuce. Finished with house made beef enchilada sauce and sharp cheddar cheese. Garnished with lettuce, black olives, onions, made to order tri-color chips, sour cream, and our house salsa.

Chicken Burrito

Chicken wrapped in a flour tortilla with refried beans and lettuce. Finished with our house made green chili sauce and Monterey Jack cheese. Garnished with lettuce, onion, black olives, made to order tri-color chips, sour cream, and our house salsa.

Bluegill Sandwich

Michigan bluegill hand-battered and fried then topped with lettuce and tomato and served on a Kaiser bun. Accompanied with a side of tartar sauce.

All dinners are accompanied with house bread & salad.

**** Prices & Menu Items are Subject to Change!**