



Est. 1990

# CELIAC FRIENDLY DINNER

## STARTERS

- Sizzling Bacon** ..... 12.95  
*Extra Thick Nueske's Bacon by the Slice*
- Warm Cheese Sampler** ..... 14.95  
*St. Andre Brie, Cambozola and Honey Goat Cheese with Black Garlic, Apricot Chutney and Gluten Free Crackers*
- Ahi Tuna** ..... 15.95  
*Spicy Sesame Seared with Pickled Cucumber and Ginger, Wasabi and Julienned Vegetable Salad*
- Classic Shrimp Cocktail** ..... 18.95  
*Jumbo Shrimp with House Cocktail Sauce, Grated Horseradish and Lemon*
- Pepper Crusted Lamb** ..... 18.95  
*Grilled and sliced with Rosemary Demi-Glace and Whipped Feta with Cucumber*
-  **Hot Peppered Shrimp** ..... 19.95  
*Cajun Dusted and tossed in a Sweet, Tangy Hot Sauce*
- Cajun Beef Bites** ..... 19.95  
*Beef Tenderloin Bites tossed in Cajun Seasoning with Horseradish Cream*

## SOUP & SALADS

- French Onion Soup** ..... 8.95
- Mixed Greens** ..... 8.95  
*Cucumber, Red Onion, Vine Ripe Tomato and Choice of Dressing*
- Caesar Salad** ..... 9.95  
*Hearts of Romaine and Our Signature Caesar Dressing*
- The Grill Wedge Salad** ..... 10.95  
*Nueske's Bacon, Crumbled Blue Cheese and Tomato with Choice of Dressing*
-  **Strawberry Spinach Salad** ..... 10.95  
*Baby Spinach topped with Sliced Strawberries, Creamy French Brie Cheese, Candied Walnuts and Raspberry Poppy Seed Dressing*
- Roasted Beet Salad** ..... 11.95  
*Roasted Golden Beets and Mixed Greens tossed in Sweet Onion Vinaigrette with Fried Goat Cheese, Dried Cranberries and Hazelnuts*
-  **Landmark Salad** ..... 21.95  
*Baby Spinach, Pulled Rotisserie Chicken, Bacon, Asiago, Apples, Eggs, Grapes and Almonds with Champagne Vinaigrette*
- Salmon Salad** ..... 23.95  
*Seared Salmon over Champagne Vinaigrette Dressed Greens with Red Pepper, Lemon and Spicy Ginger Aioli*
- Grilled Asparagus and Tenderloin Salad** ..... 25.95  
*Fresh Mozzarella, Basil-Marinated Tomatoes and Lime Herb Vinaigrette*

## POULTRY

-  **Rotisserie Chicken** ..... 24.95  
*Half Chicken with a Light Pan Sauce and Sautéed Broccolini*
- Duck Breast** ..... 28.95  
*Pan Roasted with Root Vegetables and Apple Cider Demi-Glace*

## STEAKS & CHOPS

- SLOW ROASTED
- Tenderloin** ..... 34.95  
*9 oz. Sliced and served with our Sauce of the Day*
- STEAKS, Aged 28 Days
- Filet Mignon** 6 oz. .... 36.95  
8 oz. .... 48.95
-  **Bone-In Filet** 14 oz. .... 68.95
- Top Sirloin** 10 oz. U.S.D.A. Prime ..... 28.95
- New York Strip** 16 oz. .... 48.95
- Ribeye** 16 oz. .... 44.95
-  **Bone-In Ribeye** 30 oz. .... 72.95
- CHOPS
- Lamb Chops** ..... 54.95  
*Grilled Domestic Lamb Rib Chops with Jalapeño-Mint Jelly*

## FISH & SEAFOOD


- Trout** ..... 28.95  
*Grilled Rainbow Trout with Asparagus*
-  **Salmon** ..... 30.95  
*Topped with Seven Spice Butter on a Bed of Sautéed Spinach*
- Swordfish** ..... 32.95  
*Pan Seared on Spinach with Nueske's Bacon and Lemon Butter Caper Sauce*
- Tuna** ..... 34.95  
*Togarashi Encrusted and Seared with Sweet Coconut Sauce and Wasabi Mashed Potatoes*
-  **Walleye** ..... 36.95  
*Broiled with Pecan Frangelico Butter Sauce and Sautéed Vegetables*
- Sea Bass** ..... 48.95  
*Pan Seared over Baby Bok Choy and Roasted Red Pepper with White Wine Honey Sauce*
- Shrimp Scampi** ..... 30.95  
*Jumbo Shrimp sautéed in Lemon, White Wine and Garlic, finished with Sweet Cream Butter, Sautéed Leeks and Shiitake Mushrooms*
- Scallops** ..... 38.95  
*Pan Seared with Autumn Vegetables*
- Lobster** ..... 58.95  
*10 oz. Tail grilled and served with Lemon and Butter*

## SIDES

Serves 2-4

- Baked Potato** ..... 8.95
- Classic Mashed Potatoes** With Buttermilk, Butter and Sour Cream ..... 9.95
-  **Hash Browns** With Bacon and White Onions ..... 14.95
- Creamed Spinach** With Parmesan Cheese ..... 10.95
- Mushrooms** Sautéed with Fresh Herbs, Garlic and Shallots ..... 12.95
- Glazed Tri-Color Carrots** ..... 12.95
- Brussels Sprouts** Nueske's Bacon, Blue Cheese and Port Wine Onions ..... 16.95
- Fresh Asparagus Spears** With Hollandaise ..... half 12.95 full 18.95

## DESSERTS

- Burnt Crème** ..... 6.95
-  **Turtle Tart** ..... 8.95  
*Bittersweet Chocolate with Cinnamon Pecan Crust and Caramel Drizzle*
- Ghirardelli Chocolate Sundae** ..... 9.95  
*Three Scoops of Vanilla Bean Ice Cream, Ghirardelli Chocolate Sauce, Fresh Whipped Cream and Pecans*

18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

\*Consumer Advisory: Please note that there are health risks involved in consuming raw or undercooked meats, poultry, seafood fish & egg. An MHC Managed Property | morrisseyhospitality.com 112216