



Est. 1990

# CELIAC FRIENDLY DINNER

## STARTERS

<b>Sizzling Bacon</b> .....	9.95
<i>Extra Thick Nueske's Bacon by the Slice</i>	
<b>Bone Marrow</b> .....	16.95
<i>Beef Bone Marrow grilled and served with Fig Jam</i>	
<b>Ahi Tuna</b> .....	15.95
<i>Spicy Sesame seared with Pickled Cucumber and Ginger, Wasabi and Julienned Vegetable Salad</i>	
<b>Classic Shrimp Cocktail</b> .....	16.95
<i>Jumbo Shrimp with House Cocktail Sauce, Grated Horseradish and Lemon</i>	
<b>Pepper Crusted Lamb</b> .....	17.95
<i>Grilled and sliced with Rosemary Demi Glace and Whipped Feta with Cucumber</i>	
<b>Cajun Beef Bites</b> .....	18.95
<i>Beef Tenderloin Bites tossed with Cajun Seasoning with Horseradish Cream</i>	
 <b>Hot Peppered Shrimp</b> .....	18.95
<i>Cajun dusted in a Sweet, Tangy Hot Sauce</i>	
<b>Warm Cheese Sampler</b> .....	18.95
<i>St. Andre Brie, Cambozola and Honey Goat Cheese with Black Garlic, Apricot Almond Chutney and Sliced Apples</i>	

## SALADS

<b>Mixed Greens</b> .....	7.95
<i>Cucumber, Red Onion and Vine Ripe Tomato Wedges with Choice of Dressing</i>	
<b>Caesar Salad</b> .....	8.95
<i>Hearts of Romaine and Our Signature Caesar Dressing</i>	
 <b>Strawberry Spinach Salad</b> .....	9.95
<i>Baby Spinach topped with Sliced Strawberries, Creamy French Brie Cheese, Candied Walnuts and Raspberry Poppy Seed Dressing</i>	
<b>The Grill Wedge</b> .....	10.95
<i>Nueske's Bacon, Crumbled Blue Cheese and Tomato with Choice of Dressing</i>	
<b>Roasted Beet Salad</b> .....	11.95
<i>Roasted Golden Beets and Mixed Greens tossed in a Sweet Onion Vinaigrette with Goat Cheese, Dried Cranberries and Hazelnuts</i>	
 <b>Landmark Salad</b> .....	19.95
<i>Baby Spinach, Pulled Rotisserie Chicken, Bacon, Asiago, Apples, Eggs, Grapes and Almonds with Champagne Vinaigrette</i>	
<b>Salmon Salad</b> .....	21.95
<i>Salmon over Balsamic Dressed Greens with Red Pepper, Lemon and Spicy Ginger Aioli</i>	
<b>Duck Salad</b> .....	22.95
<i>Romaine Lettuce and Napa Cabbage, Crisp Vegetables, Fresh Herbs, Spicy Cashews and Sweet Orange Vinaigrette</i>	
<b>Grilled Asparagus and Tenderloin Salad</b> .....	24.95
<i>Grilled Asparagus and Tenderloin with Fresh Mozzarella, Basil-Marinated Tomatoes and Lime Herb Vinaigrette</i>	

### The Grill Dressings from Scratch

Raspberry Poppy Seed, Champagne, Dijon and Italian Vinaigrettes, Blue Cheese, Buttermilk Ranch, French and Thousand Island Dressings

## POULTRY

 <b>Rotisserie Chicken</b> .....	25.95
<i>Half Chicken marinated with Lemon, Garlic and Rosemary with a Light Pan Sauce and Sautéed Brocolini</i>	
<b>Duck Breast</b> .....	29.95
<i>Pan Seared with Butternut Squash, Apples, Brussels Sprouts and Cider Glaze</i>	

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

An MHC Managed Property | morrisseyhospitality.com 111714

## STEAKS & CHOPS

### SLOW ROASTED

<b>Tenderloin</b> .....	34.95
<i>Sliced and served with our Sauce of the Day</i>	

### STEAKS, Aged 28 Days

<b>Filet Mignon</b> 6 oz. ....	32.95
8 oz. ....	44.95



<b>Bone-In Filet</b> 14 oz. ....	64.95
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<b>Top Sirloin</b> 10 oz. U.S.D.A. Prime.....	28.95
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<b>New York Strip</b> 16 oz. ....	48.95
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<b>Ribeye</b> 16 oz. ....	42.95
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<b>Bone-In Ribeye</b> 30 oz. ....	68.95
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<b>Filet Mignon and Shrimp Scampi</b> .....	42.95
<i>6 oz Grilled Filet Mignon with Shrimp Scampi</i>	

### CHOPS

<b>Lamb Chops</b> .....	64.95
<i>Grilled Domestic Lamb Rib Chops with Jalapeño-Mint Jelly</i>	

## FISH & SEAFOOD

<b>Trout</b> .....	27.95
<i>Grilled Lemon Thyme Rainbow Trout with Asparagus</i>	



<b>Salmon</b> .....	28.95
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*With Seven Spice Butter on a Bed of Sautéed Spinach*

<b>Swordfish</b> .....	29.95
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*Marinated and Grilled with Spinach with Crispy Bacon and Lemon Butter Caper Sauce*

<b>Tuna</b> .....	32.95
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*Wasabi Pea Crusted Tuna over Pea Pods, Bell Peppers, Shaved Pineapple and Chile Coconut Sauce*



<b>Walleye</b> .....	35.95
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*Broiled and topped with Pecan Frangelico Butter Sauce and Sautéed Vegetables*

<b>Scampi</b> .....	32.95
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*Jumbo Shrimp sautéed in Lemon, White Wine and Garlic, finished with Sweet Cream Butter, Sautéed Leeks and Shiitake Mushrooms*

<b>Scallops</b> .....	38.95
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*Potato and Cauliflower Mash with Roasted Parsnips and Carrots, Toasted Pine Nuts and Red Wine Glaze*

<b>Lobster</b> .....	59.95
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*10 oz Tail grilled and served with Lemon and Butter*

## SIDES

Serves 2-4

<b>Baked Potato</b> .....	8.95
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<b>Classic Mashed Potatoes</b> With Buttermilk, Butter and Sour Cream.....	9.95
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<b>Hash Browns</b> With Bacon and White Onions.....	14.95
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<b>Mushrooms</b> Sautéed with Fresh Herbs, Garlic and Shallots.....	12.95
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<b>Carrots</b> With Sliced Almonds, Honey and Thyme.....	10.95
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<b>Creamed Spinach</b> With Asiago Cheese.....	10.95
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<b>Sautéed Brocolini</b> With Roasted Red Pepper, Olive Oil and Garlic.....	12.95
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<b>Fresh Asparagus Spears</b> With Hollandaise.....	half 12.95 full 18.95
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