

..... **APPETIZERS** .....

**Cheese Curds | \$8**

Breaded Wisconsin cheddar cheese curds served with our house red sauce.

**Pretzel Sticks | \$7**

A generous portion of warm pretzel sticks served with a house made Surley cheese sauce.

**Sriracha Shrimp | \$8**

Large poached shrimp tossed in our house Sriracha glaze, Served with Asian slaw and wonton crisps.

**Caprese Appetizer | \$7**

Thick sliced vine ripen tomatoes, fresh mozzarella cheese, olive oil, basil and balsamic syrup served with a warm parmesan crusted crostini.

..... **DINNER** .....

*All entrées are included in your ticket price and are served with fresh garden salad, dinner roll, yukon gold mashed potatoes, and fresh vegetable du jour.*

**Baked Tilapia**

Herb crusted Tilapia baked and finished with sundried tomato butter sauce.

**Pork Loin with  
Cherry Port Wine Sauce**

Slow roasted pork loin topped with a cherry and port wine sauce.

**Cranberry Orange Chicken**

Pan seared airline chicken breast topped with a fresh cranberry, orange and mint relish.

**Slow Roasted Prime Rib**

Served medium rare with Au Jus.

**Florentine Ravioli**

Spinach and cheese filled ravioli. Topped with marinara and fresh basil. Served with a breadstick. -V

..... **DESSERT** .....

**Warm Apple Crisp | \$7**

Warm apple crisp served with a scoop of French vanilla ice cream and whipped cream.

**Chocolate Torte | \$7**

Rich chocolate torte with whipped cream. -GF

**Layer Chocolate Cake | \$7**

Buttery chocolate cake with a layer of chocolate mousse and topped with chocolate ganache.

**Salted Caramel Cheesecake Martini | \$7**

A scoop of creamy cheesecake with an almond crust and salted caramel topping. -GF

GF - Gluten Free  
V - Vegetarian