

# Taste *of the* Wilds

## STARTER

Caprese Salad featuring Local Heirloom Tomatoes & Basil plated with Caputo Mozzarella, drizzled with a Basil Infused Olive Oil

## ENTRÉE CHOICES

Cherry Wood Grilled Organic Ribeye Steak with Red Wine Herb Butter with Hasselback Potato & Grilled Vegetables

*or*

Cracker Crusted Wild Caught Canadian Walleye plated with Dill Aioli served with Hasselback Potato & Grilled Vegetables

*or*

Walnut Burger Lasagna layered with Spinach, Red Peppers, Mushrooms, Walnut “Burger” & Three Cheeses

Vegetarian Option

## DESSERT

Sweet Corn Black Raspberry Ice Cream served with a Wedge of Butter Almond Cake

\$65/person plus tax and gratuity.

To confirm reservation, payment is collected before your scheduled dinner time.