

SOUPS & SALADS

TO ACCOMPANY DINNER

HARVEST SALAD

Bibb lettuce with hearts of palm and julienne pears, artichoke hearts, served with French lemon vinaigrette dressing

1.75 Additional Charge

GARDEN FRESH SALAD

Mixed field greens with your choice of two dressings

Included with dinner entrées

MOUNTAIN CREEK SALAD

Bibb lettuce, Michigan dried cherries, walnuts, and mandarin oranges topped with cherry vinaigrette dressing

1.50 Additional Charge

TOMATO BISQUE

with cheddar cheese straw

2.50

VEGETABLE CHICKEN

Included with dinner entrées

VEGETABLE BEEF

Included with dinner entrées

All prices are subject to 18% gratuity and 6% Michigan sales tax.

BANQUET DINNERS

PILGRIM'S PARADISE

Sliced breast of turkey with natural gravy, stuffing, cranberry sauce and mashed potatoes, served with seasonal vegetable
21.25*

CHERRY FESTIVAL CHICKEN

Cherry-pecan stuffed chicken breast, served with cherry demi-glaze and house rice blend, accompanied by seasonal vegetable
22.95*

LEMON-PEPPER CHICKEN

Breast of chicken coated in spicy lemon-pepper breading, grilled then topped with supreme velouté sauce, served with house rice blend and seasonal vegetable
22.95*

CHICKEN SALTIMBOCCA

Marinated chicken breast with Prosciutto fontina cheese, fresh infusion sage sauce, redskin mashed potatoes and seasonal vegetable
22.95*

VEAL MARSALA

Sautéed veal with delicious shiitake mushrooms, served with red onions in marsala reduction sauce
22.95*

LAKE SUPERIOR WHITEFISH

Broiled whitefish with an herb-crumbs topping, accompanied by steamed red skin potatoes and seasonal vegetable
22.95*

FILET MIGNON

Grilled tenderloin of beef, served with red skin potatoes, seasonal vegetable, and sautéed mushrooms
31.95
Add skewered scampi-style or steamed shrimp
8.95

PRIME RIB

Twelve ounce slow roasted prime rib, served with a seasoned baked potato, seasonal vegetable and a Parmesan-tomato crown
29.95

NEW YORK STRIP

Grilled twelve ounce New York strip, presented with sautéed mushrooms, a seasoned baked potato and seasonal vegetable
27.95

Substitute our signature Lakeview Duchess Potato or twice baked potato for 2.00 per person

All entrées include soup or salad, dessert, rolls, butter, and your choice of fresh-ground coffee/tea/decaffeinated coffee or soda.

Choice of one per function.

All prices are subject to 18% gratuity and 6% Michigan sales tax.

*Available to American Plan Groups

BANQUET DINNERS

EAST COAST SALMON FILET

Marinated salmon filet encrusted with honey mustard and sesame seeds, served with an East coast crab cake, garnished with red pepper mayonnaise, served with house rice blend and seasonal vegetable 23.95*

HAZELNUT-BREADED WALLEYE

Breaded-grilled walleye served with a sun-dried tomato and smoked apple butter, presented with red skin potatoes and seasonal vegetable 24.95*

MIXED GRILL

Select two of the following:

Filet Mignon** • Orange Roughy • Grilled Chicken Breast • Broiled Whitefish • Salmon Filet • Pork Loin Steak • BBQ Ribs
Includes a baked potato and seasonal vegetable 30.50

CLASSIC STEAK DINNER

Grilled cross-cut top sirloin steak, served with sautéed mushrooms, a seasoned baked potato and seasonal vegetable 25.95*

(**A marinated center cut top sirloin will be substituted for the American Plan Groups)

PORK TENDERLOIN WITH SUNDRIED TOMATOES

Pork loin stuffed with California sun-dried tomatoes, fresh basil, feta cheese, garlic, baked medium and served with long grain wild rice and steamed broccoli 23.95*

ONSHORE / OFFSHORE

Center-cut filet mignon and shrimp stuffed with seasonal crab meat set atop a Boursin cheese sauce, served with red skin potatoes and seasonal vegetable 33.95

CHICKEN PICCATA

Eight ounce chicken breast, served with butter, onions, capers and finished with lemon chardonay sauce, served with mashed potatoes and seasonal vegetables 22.95*

MEDALLIONS OF CHICKEN AND SALMON

Medallions of chicken and salmon filet, served on a bed of linguini, ginger teriyaki and honey mustard sauce and fresh seasonal vegetable 24.95*

Substitute our signature Lakeview Duchess Potato or
twice baked potato for 2.00 per person

All entrées include soup or salad, dessert, rolls, butter, and your choice of fresh-ground coffee/tea/decaffeinated coffee or soda.

Choice of one per function.

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DINNER BUFFET

Minimum 40 People

Top Round of Beef	CHOICE OF ONE: Roast Pork Loin Steamship Round of Beef (100 or more people)	Honey Glazed Ham
Lake Superior Whitefish Barbecued Ribs	CHOICE OF TWO: Broiled Flounder Pepper Steak Seafood Pasta	Lemon-Pepper Chicken Beef Burgundy
Baked Potato Garlic Redskin Mashed Potato Zucchini Provencale Buttered Carrots with Dill Escaloped Potatoes	CHOICE OF THREE: Rice Pilaf Potatoes Au Gratin Broccoli/Cauliflower/ Carrot Medley	Corn on the Cob (in season) Red Skin Potatoes Green Bean Almondine Broccoli/Cheddar Cheese Herb-Buttered Egg Noodles
THE BUFFET INCLUDES: Tossed Salad (with Ranch & Italian Dressing) Bread and Butter/Beverage/Dessert 27.95 *Substitute Prime Rib for 3.00 additional per person*		

Top Round of Beef	CHOICE OF ONE: Honey Glazed Ham	Roast Pork Loin
London Broil Baked Lasagna	CHOICE OF TWO: Broiled Cod Barbecued Ribs Chicken Ala King	Broiled Whitefish Fried Chicken
Antrim Pie Buttered Carrots with Dill Potatoes Au Gratin Baked Potatoes	CHOICE OF TWO: Broccoli/Cauliflower/ Carrot Medley Garlic Redskin Mashed Potatoes Rice Pilaf	Red Skin Potatoes Broccoli/Cheese Sauce Green Beans Almondine Escaloped Potatoes
THE BUFFET INCLUDES: Tossed Salad (with Ranch & Italian Dressing) Bread and Butter/Beverage/Dessert 25.95*		

Chef carving fee \$50

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