

Plated Lunch / Nenu Options



Salad Options (MINIMUM ORDER OF SIX SALADS PER SELECTION)

Garden Nicoise

Olive oil, garlic and balsamic marinade, artichoke, Kalamata, haricot vert, Yukon gold and with mustard cream

Fish Taco Salad

Romaine lettuce, Pico de Gallo, queso fresco and avocado sour cream

Lobster Mac Salad

Radiatore pasta, with Bleu, mozzarella and smoked Gouda

Pan Asian Chicken

Napa cabbage, julienne vegetables, crispy noodles with sesame ginger vinaigrette

Teppan Yaki *Marinated tenderloin, Asian slaw, mushrooms, sugar snap pea shoots*

Tuna Nicoise

Seared Ahi tuna, artichoke, Kalamata, Yukon gold and haricot verts with mustard cream

Main Lobster Tail Cobb

Avocado, roasted corn, smoked bacon, tomato, egg, Bleu cheese and served with buttermilk herb dressing

Cosmopolitan Salad

Romaine and Boston lettuce, chicken, walnuts, sun-dried cranberries and Goat cheese drizzled with citrus vinaigrette

Poach Salmon
Served warm atop fresh mesclun greens, drizzled with lemon vinaigrette and garnished with seasoned red skin potato halves, red pepper, hard boiled egg halves and lemon wedge

Sandwich Options
Turkey Burger

Seasoned ground turkey topped with strawberry compote, creamy Brie cheese and Fresh arugula

California Club

Smoked turkey topped with applewood bacon, avocado, tomato and a chipotle aiole served on a southwestern tortilla

Cubano (MINIMUM ORDER OF 35)

Mustard braised pork and smoked ham with Swiss cheese and pickles served on a hoagie roll

Chicken Breast Pannini

Roasted red peppers, fresh mozzarella and basil pesto

Great Lakes Burger

Topped with applewood bacon and cheddar cheese

California Burger

Topped with avocado, salsa and pepper jack cheese

Chipotle Tenderloin (MINIMUM ORDER OF 18)

Shredded Black Angus tenderloin topped with pepper jack cheese and tomato served on hoagie roll

Surf & Turf Burger (MINIMUM ORDER OF 4)

Main Lobster, avocado, pepper jack cheese, grilled sirloin with buttermilk herb dressing served on Brioche

Tenderloin Melt (MINIMUM ORDER OF 18)

Tenderloin topped with roasted Roma tomatoes, Cippolini Onions, arugula, Parmesan aioli and mozzarella cheese

Mozzabella

Fresh mozzarella, red pepper, Boston bibb, portabella, saffron aioli served on an onion roll

Plated Lunch Menu Options



New England Lobster Roll (MINIMUM ORDER OF 4)

Classic lobster salad, dill aioli served on Brioche bun

Mahi Mahi Club (MINIMUM ORDER OF 25)

Mahi Mahi filet, honey lime mustard, applewood bacon and spicy fried onions

Lobster BLT (MINIMUM ORDER OF 4)

Lobster topped with applewood bacon, Boston Bibb, tomato, white truffle lemon aiole served on grilled Tuscan bread

Grilled Salmon Sandwich

Grilled salmon, endive and lemon herb aioli served on egg bun

Seven Grain Whole Wheat Club

Smoked turkey, ripe tomatoes, bacon, Swiss cheese and mayonnaise stacked with three slices of fresh baked whole wheat bread

Grilled Portabella

Grilled portabella mushrooms with other assorted grilled vegetables topped with a chipotle mayo and all wrapped in a tortilla

Tenderloin with Caramelized Onions (MINIMUM ORDER OF 18)

Lightly herbed focaccia bread layered with choice beef tenderloin and caramelized onion aioli

Entrée's

Herb Chicken

Chicken stuffed with Herb Boursin Cheese served with Olive Eggplant Ratatouille, Linguine and topped with Tomato Beurre Blanc

Cosmopolitan Chicken

Grilled chicken with mandarin oranges, onions, cranberries, vodka and garlic

Cedar Planked Walleye (MINIMUM ORDERS OF 20)

With fingerling Potatoes, Haricots Verts, Smoked Bacon and topped with Toasted Hazelnut Butter

Lobster Enchiladas

Fontina Cheese and Sweet Lobster Wrapped in Corn Tortillas with Salsa Verde and Black Bean Jicama Salad

Applewood Smoked Salmon

Applewood Bacon, Yukon Gold Potatoes, Baby Arugula and Tomatoes simmered in Horseradish Crème

Artichoke & Goat Cheese Ravioli

Truffled Mushroom and Asparagus Cream

Asparagus Mushroom Risotto

Exotic Mushrooms, Fresh Asparagus, Creamy Aborio Rice and Fried Leeks

Eggplant Napoleon
Layers of portabella, eggplant, summer squash, zucchini, tomato, fresh mozzarella, fresh basil then laced with a fiery roasted tomato sauce nestled in angel hair pasta

Tenderloin with Caramelized Onion 7oz

Grilled and laced with caramelized onion

Chicken Stir Fry

Tender pieces of boneless chicken breast sautéed with fresh pea pods, Bok Choy, carrots, celery, sweet pepper, mushroom, onions, broccoli, water chestnuts, and baby corn are mixed with an oriental sauce

Vegetable Stir Fry
Fresh stir fry vegetables such as Bok Choy, celery, carrots, pea pods, water chestnuts, red
and green peppers and mushrooms; laced in a sweet and sour sauce

Shrimp Stir Fry

Fresh shrimp, fresh pea pods, Bok Choy, carrots, celery, red pepper and mushrooms mixed with an oriental sauce