



MISSION POINT

GULL LAKE

Beginnings

Shrimp Cakes
Calamari
Escargot
Tenderloin Tips
Little Neck Clams

The Sea

Pan Seared Scallop

Sea Bean Pesto, Venetian Calamari Linguini, Julienne Vegetables

Scottish Salmon

Gravenstein Apple Balsamic, Sautéed Apples,
Smashed Purple Potato, Asparagus

Red Snapper/Yellowtail

Banana Leaf Wrapped, Roasted Corn Okra, Relish, Coconut Milk,
Garlic Butter, Calypso Pasta Saute

Cioppino

Mahi Mahi, Mussels, Scallops, Shrimp

Swordfish

Broiled Swordfish Steak, Green Curry Caper Butter,
Thai Linguini, Snap Peas

Walleye (Pan, Blackened, Crusted)

Minnesota Driftless Rainbow Trout

Meunière Butter with Candied Pecans, Capers, Saffron Cous Cous

Today's Fresh Fish Special

Soup & Salad

Clam Chowder
Seafood Gumbo
Caprese Salad
Heirloom Beet Salad
Grilled Caesar Salad

Surf & Turf

Tenderloin Medallion with Australian King Prawns

The Butcher

Sirloin 10 oz
Hanger Steak
Filet Mignon 8 oz
21 Day Dry Aged Ribeye 14 oz

Other

Wild Acres Airline Chicken
Lingonberry, brandy reduction, chanterelles

Duroc Pork Tenderloin
House-Smoked Pork Tenderloin
House Ramen
Basil Pesto Edamame Pasta

Accompaniments

Sautéed Spinach
Shrimp Fried Jasmine Rice
Au Gratin Potatoes
Salt & Vinegar Fries
Cold Water Lobster Tail

Hand to Mouth

Lobster Cake Sliders
Po' Boy Sandwich
Ahi Tuna Tacos
Cast Iron Smashed Burger