



MISSION POINT GULL LAKE

Beginnings

House-Made Shrimp Cakes

Tempura Shrimp, Sea Beans, Garlic Sauce, Lemon-Ginger Aioli 16

Calamari Sampler

Grilled & Tempura Calamari, Sweet Chili Sauce, Tamari Dipping Sauce 15

Escargot

Wonton Purse, Maitre d Butter, Garlic Sauce 10

Tenderloin Tips

Blackened Beef Tenderloin, Onion Straws, Horseradish Aioli 16

Littleneck Clams

Grilled French Bread, Garlic Butter Wine Sauce \$

The Sea

Pan Seared Scallop

Venetian Calamari Linguini, Julienne Vegetables, Sea Bean Pesto 23

Scottish Salmon

Asparagus, Smashed Purple Potato, Sauteéd Apples,
Gravenstein Apple Balsamic 20

Banana Leaf Wrapped Red Snapper

Calypso Pasta Saute, Roasted Corn Okra Relish,
Coconut Milk, Garlic Butter 24

Cioppino

Mahi Mahi, Littleneck Clams, Crab Claw, Scallops, Shrimp,
Tomato Seafood Bouillon, Grilled Crostini 35

Swordfish

Thai Linguini, Snap Peas, Green Curry Caper Butter 23

Walleye

Garlic Mashed Potatoes, Lemon Beurre Blanc
Choice of Pan Seared, Blackened or Hazelnut Crusted 27

Minnesota Driftless Rainbow Trout

Saffron Cous Cous, Candied Pecans, Capers, Meunière Butter 21

Today's Fresh Fish Special

The Butcher

10 oz. Top Sirloin

Sauce Béarnaise, Au Gratin Potatoes, Vegetable du jour 23

8 oz. Hanger Steak

Grilled or Blackened, Peppercorn Demi,
Garlic Mashed Potatoes, Vegetable du jour 18

8 oz. Filet Mignon

Fluted Mushroom, Cabernet Demi,
Garlic Mashed Potatoes, Vegetable du jour 35
(surcharge for plan guests)

14 oz. 21-Day Dry Aged Ribeye

Garlic Mashed Potatoes, Wild Mushroom Ragu, Horseradish
53
(surcharge for plan guests)

Add

Sauteéd Mushrooms in Garlic Butter
Blue Cheese Crumbles
Sauteed Onions
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Surf & Turf



6 oz. Tenderloin Medallion, Béarnaise Sauce, Broiled Australian King Prawns,
Garlic Mashed Potatoes 43 *(surcharge for plan guests)*

Poultry Pork Pastas

Wild Acres Airline Chicken

Chanterelles, Porcini, Trumpet Mushrooms, Sautéed Orzo Supreme
Lingonberry, Red Wine 20

House Smoked Duroc Pork Tenderloin

Au Gratin Potatoes, Bourbon Sauce 18

House Ramen

Edamame, spinach, carrots, napa cabbage, corn, green onions,
toasted sesame seeds, mushroom miso veggie broth, goat curry
infused angel hair pasta 14

Basil Pesto Edamame Pasta

Heirloom tomatoes, bell peppers, shallots, garlic, basil mint pesto,
basil-tangerine infused fettuccine. 18

Hand to Mouth

House-Made Lobster Cake Sliders

Citrus Slaw, Chipotle Aioli, Brioche Bun 17

Spicy Shrimp Po' Boy

Cajun Tempura Shrimp, Lettuce, Tomato,
Sliced Pickle, Cajun Sauce, Hoagie Bun 17

Ahi Tuna Tacos

Seared Ahi Tuna, Citrus Slaw, Pico de Gallo, Crème Fraiche 17

Lafrieda Double Cheese Burger

Two 6 oz. Ground Chuck & Short Rib Patties,
White Sharp Cheddar Cheese, Lettuce, Tomato 15

Soup & Salad

New England Clam Chowder 6

House-Made Seafood Gumbo

Shrimp, Scallops, Clams, Oysters, Crab & Fish du jour 10

Caprese Salad

Sliced Heirloom Tomatoes, Fresh Mozzarella,
Fresh Basil, Red Onion, Balsamic Dressing 8

Heirloom Beet Salad

Roasted Red & Yellow Beets, Arugula, Avocado, Red Onion,
Goat Cheese, Tarragon Honey Ginger White Balsamic Dressing 8

Grilled Caesar Salad

Grilled Hearts of Romaine, Kalamata Olives, Anchovies,
Croutons, Flaked Asiago, House-Made Caesar Dressing 8

Accompaniments

Au Gratin Potatoes 8

Salt & Vinegar Fries 8

Shrimp Fried Jasmine Rice 8

Sautéed Spinach 8

Cold Water Lobster Tail

Market



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Subject to Change