



MISSION POINT

GULL LAKE

Beginnings

Shrimp Cakes

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

Calamari

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

Escargot

Maître d Butter & Escargot, Pursed in Wonton, Garlic Sauce 10

Tenderloin Tips

Seared, Blackened Tenderloin, Horseradish Aioli, Onion Straws 16

Little Neck Clams

Sautéed Little Neck Clams, Garlic Butter Wine Sauce, Grilled French Bread \$

The Sea

Pan Seared Scallop

Sea Bean Pesto, Venetian Calamari Linguini, Julienne Vegetables 23

Scottish Salmon

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

Red Snapper/Yellowtail

Banana Leaf Wrapped, Roasted Corn Okra, Relish, Coconut Milk,
Garlic Butter, Calypso Pasta Sauté 24

Cioppino

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

Swordfish

Broiled Swordfish Steak, Green Curry Caper Butter,
Thai Linguini, Snap Peas 23

Walleye

Pan, Blackened or Hazelnut Crusted, beurre blanc,
lemon garlic mashed potatoes 27

Minnesota Driftless Rainbow Trout

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

Today's Fresh Fish Special

The Butcher

Top Sirloin

10oz. Center Cut Top Sirloin, Sauce Béarnaise,
Au Gratin Potatoes, Vegetable du jour 23

Hanger Steak

8oz. Hanger Steak, Grilled or Blackened, Peppercorn Demi,
Garlic Mashed Potatoes, Vegetable du jour 18

Filet Mignon

8oz. Filet, Fluted Mushroom, Cabernet Demi,
Garlic Mashed Potatoes, Vegetable du jour 35
(surcharge for plan guests)

21-Day Dry Aged Ribeye

14oz. Wild Mushroom Ragu, Garlic, Horseradish,
Garlic Mashed Potatoes 53
(surcharge for plan guests)

Surf & Turf

6oz. Tenderloin Medallion, Béarnaise Sauce, with Broiled Australian King Prawns,
Garlic Mashed Potatoes *(surcharge for Plan Guests)*

Poultry Pork Pastas

Wild Acres Airline Chicken

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

Duroc Pork Tenderloin

House-Smoked Pork Tenderloin, Bourbon Sauce, Au Gratin Potatoes 18

House Ramen

Basil Pesto Edamame Pasta

Hand to Mouth

Lobster Cake Sliders

House-made Lobster Sliders, Citrus Slaw,
Chipotle Aioli, Brioche Bun 17

Spicy Shrimp Po' Boy

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

Ahi Tuna Tacos

Seared Ahi Tuna, Citrus Slaw, Pica 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

Seafood Gumbo

House-made Traditional Gumbo, Shrimp, Scallops,
Clams, Oysters, Crab & Fish 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 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