



MISSION POINT

GULL LAKE

Beginnings

House-Made Shrimp Cakes

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

Calamari Sampler

Lemon Lime Seasoned Fried Calamari, Sweet Chili Sauce, Tare Sauce 15

Escargot

Wonton Purse, Maître d Butter, Garlic Sauce 10

Tenderloin Tips

Blackened Beef Tenderloin, Onion Straws, Horseradish Aioli 16

Littleneck Clams

Grilled French Bread, Garlic Butter Wine Sauce 16

Soup & Salad

New England Clam Chowder 6

House-Made Seafood Gumbo

Shrimp, Scallops, Clams, Oysters,
Crab & Fish du jour, Saffron Rice 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

Hand to Mouth

House-Made Lobster Cake Sliders

Citrus Slaw, Chipotle Aioli, Brioche Bun,
with Kettle Waffle Chips 17

Spicy Shrimp Po' Boy

Cajun Tempura Shrimp, Lettuce, Tomato,
Sliced Pickle, Cajun Sauce, Hoagie Bun,
with Kettle Waffle Chips 17

Lafrieda Double Cheese Burger

Two 6 oz. Ground Chuck & Short Rib Patties,
White Sharp Cheddar Cheese, Lettuce, Tomato,
with Kettle Waffle Chips 21

Ahi Tuna Tacos

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



Surf & Turf

6 oz. Tenderloin Medallion, Herb Butter Crust, Broiled Australian King Prawns, Garlic White Wine Pan Sauce, Broccolini 43 *(\$15 surcharge for plan guests)*

The Butcher

10 oz. Top Sirloin

Jameson Peppercorn Demi,
Au Gratin Potatoes, Vegetable du jour 25

8 oz. Hanger Steak

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

8 oz. Filet Mignon

Fluted Mushroom, Cabernet Demi,
Garlic Mashed Potatoes, Vegetable du jour 35
(\$10 surcharge for plan guests)

14 oz. 21-Day Dry Aged Ribeye

Garlic Mashed Potatoes, Wild Mushroom Ragu,
Horseradish 58
(\$25 surcharge for plan guests)

Add

Sautéed Mushrooms in Garlic Butter 3
Blue Cheese Crumbles 3
Sautéed Onions 3

The Sea

Pan Seared Scallop

Venetian Calamari Linguini, Julienne Vegetables,
Sea Bean Pesto 26

Scottish Salmon

Asparagus, Smashed Purple Potato, Sautéed Apples,
Gravenstein Apple Balsamic 25

Banana Leaf Wrapped Red Snapper

Calypso Pasta Saute, Roasted Corn Okra Relish,
Coconut Milk, Garlic Butter 27

Cioppino

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

Swordfish

Thai Linguini, Snap Peas, Green Curry Capers Butter 24

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 24

Today's Fresh Fish Special

Poultry Pork Pastas

Wild Acres™ Airline Chicken

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

House Smoked Duroc Pork Tenderloin

Bourbon Sauce, Au Gratin Potatoes 18

House Ramen

Edamame, Spinach, Carrots, Napa Cabbage, Corn, Green Onions, Toasted Sesame Seeds,
Mushroom Miso Vegetable Broth, Goan Curry Infused Angel Hair Pasta 14

Basil Pesto Edamame Pasta

Heirloom Tomatoes, Bell Peppers, Shallots, Garlic, Basil Mint Pesto, Basil-Tangerine Infused Fettuccine 18

Au Gratin Potatoes 8
Salt & Vinegar Fries 8
Shrimp Fried Jasmine Rice 8

Accompaniments

Glazed Gravenstein Apple Carrots 8
Asparagus 8

4 oz. Cold Water Lobster Tail
Market

