



MISSION POINT

GULL LAKE

Beginnings

Greek Mezze

Small Greek Salad, Roasted Tomato Hummus, Tzatziki, Olive Tapenade,
Toasted Pita Bread 14

Calamari Sampler

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

Escargot

Sautéed Garlic & Herb Snails, Gorgonzola Cheese Sauce
Served in Vol au Vents 12

Tenderloin Tips

Blackened Beef Tenderloin, Onion Straws, Horseradish Aioli 16

Sailor-Style Mussels

Mussels Cooked with Leeks, Shallots, Garlic, Dry Cider, Lemon, Cream,
Served with Toasted Baguettes 14

Chilled Seafood Platter

Perfect for Sharing, Eight Shrimp, Two 8 oz. Lobster Tails, Four Oysters,
Six Snow Crab Claws, Fried Calamari, Dipping Sauces 95

Soup & Salad

New England Clam Chowder 6

Soup du jour 5

Caprese Salad ^{GF}

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

Heirloom Beet Salad ^{GF}

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,
Kettle Chips 17

Spicy Shrimp Po' Boy


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

Bacon Cheese Burger

LaFrieda Meats 8 oz. Short Rib & Chuck Patty, White Sharp
Cheddar, Arugula, Tomato, Red Onion 19

Fish Tacos

Two Cajun Tempura Fish Tacos, Citrus Slaw,
Bang Bang Sauce 13

Vegan 
Gluten Free ^{GF} 

May 2019
Gratuity is not included in meal plan packages

The Butcher

10 oz. Top Sirloin
Jameson Peppercorn Demi
Au Gratin Potatoes, Vegetable du jour 25

8 oz. Hanger Steak (GF)
Grilled or Blackened, Cabernet Demi,
Truffle Mashed Potatoes, Vegetable du jour 22

Surf & Turf (GF)
6 oz. Filet Mignon, Pepper Steak Seasoning;
8 oz. Half Shell Lobster Tail, Café de Paris
Butter Sauce, Broccoli 46
(\$15 surcharge for plan guests)

8 oz. Filet Mignon (GF)
Fluted Mushroom, Cabernet Demi,
Truffle Mashed Potatoes, Vegetable du jour 35
(\$10 surcharge for plan guests)

14 oz. 21-Day Dry Aged Ribeye (GF)
Truffle 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

Salmon (GF)
Seared Salmon on a Warm Wild Mushroom,
Bell Peppers, Lentil, Garlic, Arugula Salad,
Wholegrain Mustard Dressing 28

Banana Leaf Wrapped Red Snapper
Calypso Pasta Sauté, Roasted Corn Edamame
Relish, Coconut Milk, Garlic Butter 27

Cioppino
Mahi Mahi, Mussels, Scallops,
Shrimp, Tomato Seafood Bouillon,
Grilled Crostini 35

Striped Bass
Seared Lemon Pepper Bass, Heirloom Tomato
Caper Basil Relish, Roasted Red Pepper Coulis,
Asparagus 26

Swordfish
Thai Linguini, Snap Peas, Green Curry
Caper Butter 26

Walleye
Lemon Beurre Blanc, Truffle Mashed Potatoes
*Choice of Pan Seared, Blackened or
Hazelnut Crusted* 27

Four-Course Prix Fixe Menu

Starter
Cajun Tempura Shrimp,
Citrus Slaw, Shaved Chili
Pepper

Choose One
Caprese Salad *or*
New England Cham
Chowder

Choose One
Chilean Sea Bass
Collard Greens & Swiss
Chard, Pour-Over Fumet,
Fennel & Radicchio Slaw

Or
8 oz. Filet Mignon
Fluted Mushrooms,
Cabernet Demi, Truffle
Mashed Potatoes,
Vegetable du jour

Dessert
\$48
(\$15 surcharge for plan guests)

Let Me Tell You About...
**Today's Fresh Fish
Special**

Poultry Pork Pastas

Wild Acres® Airline Chicken (GF)
Pomegranate Glazed Chicken Breast, Served on a Warm Pistachio, Bell Pepper & Quinoa Salad 25

Smoked Pork Tenderloin (GF)
Pork Tenderloin, Chanterelle & Shiitake Mushroom Bourbon Sauce. Served with Honey Glazed Rainbow Carrots, & Au Gratin Potatoes 22

House Ramen
Edamame, Spinach, Carrots, Napa Cabbage, Corn, Green Onions, Toasted Sesame Seeds,
Broccoli, Mushroom Miso Vegetable Broth, Asian Ginger Pasta 15

Basil Pesto Edamame Pasta
Heirloom Tomatoes, Bell Peppers, Shallots, Garlic, Basil Mint Pesto, Sundried Tomato Infused Pasta 18

Au Gratin Potatoes 8
Salt & Vinegar Fries 8

Accompaniments

Glazed Gravenstein Apple Carrots 8
Asparagus 8

