



# MISSION POINT

GULL LAKE

## Beginnings

### Greek Meze

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, one 10 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 <sup>GF</sup>

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

### Heirloom Beet Salad <sup>GF</sup>

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 <sup>GF</sup> 

Gratuity is not included in meal plan packages  
Prices/offers subject to change

May 2019



## The Butcher

**10 oz. Top Sirloin**  
Jameson Peppercorn Demi  
Au Gratin Potatoes, Vegetable du jour 28

**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;  
10 oz. Half Shell Lobster Tail, Café de Paris  
Butter Sauce, Broccoli 50  
(\$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, Vegetable du jour 58  
(\$25 surcharge for plan guests)

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

## The Sea

**Pan Seared Scallops**  
Venetian Calamari Linguini, Julienne Vegetables,  
Sea Bean Pesto 28

**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 28

**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 28

### Four-Course Prix Fixe Menu

*Starter*  
Cajun Tempura Shrimp,  
Citrus Slaw, Shaved Chili  
Pepper  
*Choose One*  
Caprese Salad or  
New England Clam  
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*  
52  
(\$18 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

