



MISSION POINT

GULL LAKE

Beginnings

Mezze Platter ^{GF}

Roasted Tomato Hummus, Tzatziki, Olive Tapenade, Cucumber Slices,
Celery Sticks, Toasted Pita Bread 10

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

Soup & Salad

Soup du Jour 5

Fattoush Salad ^{GF}

Heirloom Cherry Tomatoes, Cucumber,
Radish, Mixed Greens, Mint, Croutons,
Sumac Pomegranate Dressing 8

Orchard Salad ^{GF}

Spring Greens, Spinach, Strawberries, Apples,
Candied Pecans, Lime Pineapple Vinaigrette 11

Grilled Caesar Salad

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

Add Shrimp \$12 | Add Chicken Breast \$7

Hand to Mouth

Spicy Shrimp Po' Boy

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

Bacon Cheeseburger

8 oz. Short Rib & Chuck Patty, White Sharp
Cheddar, Arugula, Tomato, Red Onion,
Kettle Chips 13

Fish Tacos

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

May 2020

Vegan
Gluten Free



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness.*



The Butcher

10 oz. Top Sirloin ^{GF}

Jameson Peppercorn Demi
Roasted Fingerling Potatoes, Vegetable du jour 28

Hanger Steak & Shrimp ^{GF}

8 oz. Broiled Hanger Steak, Jameson Whiskey Green
Peppercorn Demi Glace, Garlic Shrimp Skewer,
Vegetable du Jour 25
(\$10 surcharge for plan guests)

^{GF}

8 oz. Filet Mignon

Fluted Mushroom, Cabernet Demi,
Truffle Mashed Potatoes, Vegetable du jour 40
(\$10 surcharge for plan guests)

^{GF}

18 oz. Bone-In Ribeye

Wild Mushroom Ragu, Horseradish,
Truffle Mashed Potatoes, Vegetable du jour 53
(\$20 surcharge for plan guests)

Add

Sautéed Mushrooms in Garlic Butter 3

Blue Cheese Crumbles 3

Sautéed Onions 3

Lobster Tail (Market)

The Sea

Pan Seared Scallops

Venetian Calamari Linguini, Julienne Vegetables,
Sea Bean Pesto 28

Salmon ^{GF}

Seared Salmon, Wilted Arugula Salad with
Red Peppers, Wild Mushrooms, Pearled
Cous Cous, Whole Grain Mustard Dressing 28

Snapper Piccata

Pan Seared Red Snapper, Caper Butter White
Wine Sauce, Lemon Garlic Infused Linguini 24

Moroccan Shrimp Skewers

Pearled Cous Cous, Peppers, Kalamata Olives,
Onion, Garlic, Cilantro and Lime 34

Swordfish

Thai Linguini, Snap Peas, Green Curry
Caper Butter 26

Walleye

Lemon Beurre Blanc, Truffle Mashed Potatoes,
Vegetable du jour

*Choice of Pan Seared, Blackened or
Hazelnut Crusted 29*

Bowls

Spicy Shrimp Veggie Bowl ^{GF}

(Substitute Shrimp for Beef)

Sauteed Shrimp, Rice Noodles, Baby Bok Choy,
Asparagus, Green Onion, Red Pepper, Jicama,
Edamame, Peanut Sauce 17

Chicken Thigh Curry Bowl ^{GF}

Crispy Seared Boneless Chicken Thighs, Curry Cattle Beans,
Cilantro Lime Rice, Spinach, Red Pepper,
Yellow Curry Sauce 16

Poultry Pasture Pasta

Wild Acres® Airline Chicken ^{GF}

Pomegranate Glazed Chicken Breast, Served on a Warm Pistachio, Bell Pepper & Quinoa Salad 25

Pork Rib Chops ^{GF}

Thick-cut Grilled Pork Rib Chops, Brandy Apple Chutney, Roasted Fingerling Potatoes 25

Basil Pesto Edamame Pasta

Heirloom Tomatoes, Spinach, Bell Peppers, Shallots, Garlic, Broccolini, Asian Ginger Infused Trenette Pasta 18

Accompaniments

Roasted Fingerling Potatoes 8

Truffle Parmesan Fries 8

Glazed Gravenstein Apple Carrots 8

Asparagus 8



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