



MISSION POINT GULL LAKE

Beginnings

Oysters Rockefeller

Six baked oysters, spinach, lemon, garlic butter, bread crumbs, parsley 16

Fresh Oysters

Six oysters, mignonette sauce *gf* 16

Point Mussels

Mussels cooked with shallots, garlic, saffron, fresh red chili, lemon, cream, toasted crostini 17

Escargot

Baked garlic, butter and herb snails, parmesan cheese, fresh bread 16

Tenderloin Bites

Buttery tenderloin steak bites, gorgonzola, chimichurri sauce *gf* 18

Crab Cakes

Two fresh house-made crab cakes, dill mustard aioli 19

Soup & Salad

Soup du Jour 5

Beet Salad

Roasted red and yellow beets, arugula, feta, red onion, heirloom cherry tomato, honey balsamic vinaigrette *gf* 11

Tuna Niçoise Salad

4 oz. sesame seared ahi tuna, fingerling potatoes, hardboiled egg, olives, cucumber, cherry tomato, green beans, croutons, lemon caper vinaigrette 19

Grilled Caesar Salad

Grilled hearts of romaine, kalamata olives, anchovies, croutons, flaked asiago, house-made caesar dressing 13
Add shrimp 14 | Add chicken breast 10

Hand to Mouth

Bacon Cheeseburger

8 oz. short rib and chuck patty, sharp cheddar, arugula, tomato, red onion, salt and vinegar fries 18

Shrimp Sliders

Two sliders made with blackened shrimp, arugula, citrus dill remoulade, salt and vinegar fries 16

Crispy Cod Roll

Crispy fried cod, carrots, cucumber, fresh jalapeño, Bahn mi sauce, cilantro on a hoagie bun, salt and vinegar fries 16

Crab Cake Club

House-made crab cakes, bacon, arugula, avocado, wholegrain bread, citrus dill remoulade, salt and vinegar fries 18

Included for meal plan guests:
salad, entrée, and dessert.
Server gratuity is not included in meal plan packages

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

Menu subject to change.

6/4/21

The Butcher

10 oz. Top Sirloin

Garlic sage butter, roasted fingerling potatoes,
vegetable du jour *gf* 29

Hanger Steak & Shrimp

8 oz. broiled Hanger steak, steak butter, garlic
shrimp skewer, Yukon Gold mashed potatoes,
vegetable du jour *gf* 31

8 oz. Filet Mignon

Fluted mushroom, cabernet demi, Yukon Gold
mashed potatoes, vegetable du jour *gf* 44
(\$10 surcharge for plan guests)

18 oz. Bone-In Ribeye

Bourbon cream demi, Yukon Gold mashed
potatoes, vegetable du jour *gf* 59
(\$20 surcharge for plan guests)

Add

Sautéed mushrooms in garlic butter 3

Blue cheese crumbles 3

Sautéed onions 3

Add Lobster tail (market)

The Sea

Butter Seared Scallops

Corn risotto, asparagus, bacon, fresh herbs,
lemon *gf* 32

Salmon

Grilled wild salmon, pearl couscous, roasted
tomato, spinach, creamy lemon and dill sauce 29

Snapper Piccata

Pan seared red snapper, caper butter white wine
sauce, pancetta, spinach,
lemon garlic infused linguini 27

Chilean Sea Bass

Buttered seared Chilean sea bass, roasted
garlic infused fettuccini, roasted tomatoes, spinach 36

Grilled Swordfish

Lemon pepper grilled swordfish, mixed herb
and parmesan risotto, saffron sauce *gf* 30

Walleye

Beurre rouge, Yukon Gold mashed potatoes,
vegetable du jour
Choice of pan seared, blackened or hazelnut crusted 29

Poultry & Pasture

Airline Chicken

Airline chicken breast, sautéed asparagus and carrots,
wild mushroom marsala sauce 25

Grilled Pork Chops

Two grilled pork rib chops, Yukon Gold mashed potatoes,
garlic green beans, spiced apple bourbon sauce *gf* 29

Accompaniments

Roasted Fingerling Potatoes 8

Salt and Vinegar Fries 8

Yukon Gold Mashed Potatoes 8

Glazed Carrots 8

Asparagus 8

Vegetable du Jour 8



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