



MISSION POINT GULL LAKE



Beginnings

Oysters Rockefeller 22

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

Fresh Oysters *gf* 20

Six oysters, mignonette sauce

Point Mussels 20

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

Escargot 16

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

Tenderloin Bites *gf* 18

Buttery tenderloin steak bites, gorgonzola, chimichurri sauce

Bacon & Shrimp Dip 18

Cheesy hot shrimp & bacon dip, cream cheese, cheddar, blue cheese, chives, garlic butter crostini

Soup & Salad

Soup du Jour 6

Madden House Salad *gf* 8

Mixed greens, feta cheese, walnuts, raisins, honey mustard dressing

Beet Salad *gf* 14

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

Summer Salad 13

Blue berries, savoy mix, almonds, apple slices, blue cheese crumbles, lemon thyme vinaigrette

Grilled Caesar Salad 17

Grilled hearts of romaine, kalamata olives, anchovies, croutons, flaked asiago, house-made Caesar dressing

Add salmon 22 | Add shrimp 18 | Add chicken breast 12

Lighter Fare

Bacon Cheeseburger 20

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

Shrimp Tacos 22

Two south western seasoned shrimp tacos, creamy street corn salsa, fresh cilantro & lime, salt and vinegar fries

Crispy Chicken Bahn mi 20

Crispy chicken tenderloin, shredded carrot, cabbage, pickled cucumber, sweet chilli sauce, salt and vinegar fries

House-Made Crab Cake Sliders 25

Avocado, bacon, arugula, dill citrus aioli, brioche bun, salt and vinegar fries

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Menu subject to change.

2022

Package Guests: Your dinner includes a house salad or cup of soup, entrée, package dessert of the day and non alcoholic beverage.

The Package does not include appetizers, alcoholic beverages or server gratuities.

The Butcher

10 oz. Top Sirloin *gf* 32

Garlic peppercorn butter, roasted fingerling potatoes, broccoli

Hanger Steak & Shrimp *gf* 33

6 oz. broiled Hanger steak, chimichurri, garlic shrimp skewer, Yukon Gold mashed potatoes, broccoli

8 oz. Filet Mignon *gf* 45

Cabernet demi, Yukon Gold mashed potatoes, broccoli
(\$12 surcharge for plan guests)

18 oz. Bone-In Ribeye *gf* 62

Brandy mushroom demi, Yukon Gold mashed potatoes, broccoli *gf*
(\$25 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 *gf* 42

Corn risotto, asparagus, bacon, fresh herbs, lemon

Salmon 32

Seared wild salmon, barley, roasted tomato, pickled red onions, Greek style tzatziki, wholegrain mustard & thyme vinaigrette

Snapper Piccata 33

Pan seared red snapper, roasted capers, butter white wine sauce, bacon, spinach, lemon garlic infused linguini

Sea Bass 40

Lemon pepper seabass, sautéed spinach, feta, heirloom cherry tomato, olives, roasted tomato coulis

Lobster Risotto 45

Butter poached lobster tail, creamy risotto with lemon, saffron sauce, tarragon, garlic, chives

Walleye 32

Lemon herb oil, Yukon Gold mashed potatoes, broccoli
Choice of pan seared, blackened or hazelnut crusted

Poultry & Pasture

Mission Point Chicken 29

10oz airline chicken breast, parmesan polenta cake, wild mushroom and heirloom tomato ragout, mascarpone cheese

Grilled Pork Chop *gf* 29

Single thick cut pork chop, pickled red onions, apple puree, all spiced demi, garlic green beans, roasted fingerling potatoes

Vegetarian Pasta 25

Red bell pepper, mushroom, roasted tomato, garlic, asparagus, chimichurri, green beans, black pepper and parmesan infused amore noodles

Accompaniments

Cheesy baked broccoli 8

Asparagus 8

Home style creamy corn 8

Yukon Gold mashed potatoes 8

Truffle parmesan fries 8

Garlic butter green beans 8