



MISSION POINT

GULL LAKE

Beginnings

Three Cheese Baked Oysters *gf* 22

Six east coast oysters, spinach, garlic, cream cheese, white cheddar, topped with parmesan

Fresh Oysters *gf* 20

Six oysters, mignonette sauce

Southwest Dip Duo 18

Black bean hummus & street corn dip served with toasted pita & veggies

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* 9

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

Harvest Beet Salad *gf* 15

Roasted red & yellow beets, sliced apples, craisins, walnuts & goat cheese, savoy greens mix served with a honey balsamic vinaigrette

Edamame Crunch Salad *gf* 15

Red bell peppers, cucumbers, edamame, carrots, green onion, cilantro, basil, sliced almonds, savoy greens mix with a Thai peanut dressing

Grilled Caesar Salad 17

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

Add salmon 18 | Add shrimp 14 | Add chicken breast 9

Lighter Fare

All sandwiches are served with French Fries

Bison Burger 25

½ lb bison patty, whiskey onions, arugula, gorgonzola & Swiss cheese with a smokey aioli

Shrimp Tacos 22

Two southwestern seasoned shrimp tacos, creamy street corn salsa, fresh cilantro & lime

Tennessee Hot Chicken Sandwich 22

Zesty crispy chicken breast tossed in Nashville hot sauce topped with a creamy ranch slaw & pickles.

Cajun Baja Fish Sandwich 22

6oz Cajun seasoned mahi topped with arugula, red onion, tomato & a baja aioli

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

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. Coulotte Sirloin *gf* 34

Creamy bourbon mushroom sauce, parmesan garlic fingerling potatoes & broccoli

Hanger Steak & Shrimp *gf* 38

6 oz. Hanger steak, chimichurri, garlic shrimp skewer, roasted garlic mashed potatoes, broccoli

8 oz. Filet Mignon *gf* 54

Cabernet demi, roasted garlic mashed potatoes, broccoli
(\$12 surcharge for plan guests)

18 oz. Angus Ribeye *gf* 72

Garlic gorgonzola sauce, roasted garlic mashed potatoes, broccoli
(\$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* 43

Corn risotto, asparagus, bacon, fresh herbs, lemon zest *(\$12 surcharge for plan guests)*

Salmon 34

Seared wild salmon, ancient grain & kale blend, roasted tomato, pickled red onions, Greek style tzatziki, wholegrain mustard & thyme vinaigrette

Barramundi 36

Lemon pepper seared barramundi, Moroccan pearled couscous, red bell peppers, kalamata olives, onion, garlic, drizzled with a coconut lime sauce

Halibut *gf* 42

Parmesan citrus crusted halibut drizzled with a creamy chimi sauce served with sauteed asparagus & cherry tomatoes *(\$12 surcharge for plan guests)*

Lobster Risotto *gf* 46

Butter poached lobster tail, creamy risotto with lemon, saffron sauce, tarragon, garlic, chives
(\$12 surcharge for plan guests)

Walleye 33

Beurre rouge, roasted garlic mashed potatoes, broccoli
Choice of pan seared, blackened or hazelnut crusted

Poultry & Pasture

Chicken & Shrimp 35

Cajun Seasoned 10oz Airline Chicken Breast & Shrimp topped with a Creamy Bourbon Mushroom Sauce served with ancient grain & kale blend, Onions, Roasted Tomatoes & Garlic

Grilled Pork Chop *gf* 30

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

Vegetarian Pasta 26

Red bell pepper, mushroom, roasted tomato, garlic, asparagus, chimichurri, green beans, garlic toasted onion infused fettuccine

Accompaniments

Creamed spinach 8

Asparagus 8

Roasted garlic mashed potatoes 8

Truffle parmesan fries 8

Garlic butter green beans 8