



MISSION POINT GULL LAKE

Beginnings

Spicy Bacon Baked Oysters 26

Six east coast oysters, garlic butter, sambal chili sauce, bacon, topped with parmesan & panko

Fresh Oysters *gf* 24

Six east coast oysters served with a champagne yuzu mignonette sauce

Escargot 19

Six garlic blue cheese snails served in vol-au-vent puff pastry

Tenderloin Bites *gf* 20

Blackened tenderloin steak bites, bourbon onions served with a gorgonzola & chimichurri Sauce

Feta & Spinach Artichoke Dip 19

Spinach, artichoke, feta, cream cheese, parmesan served with tortilla chips & toasted naan dippers

Jumbo Crab Cake 25

Home-made jumbo lump cake, chipotle dill remoulade, fresh lemon

Soup & Salad

Soup du Jour 6

Madden House Salad *gf* 9

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

Honey Roasted Beet Salad 17

Beets, honey, spinach, oranges, red onion, pine nuts, feta cheese, served with a honey lemon Dijon mustard dressing

Chopped BLT Salad 17

Chopped romaine, cherry tomatoes, bacon, shredded white cheddar, croutons, served with a creamy garlic 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

Gouda Burger 25

½ lb angus patty, bacon, smoked gouda, bourbon onions, burger mayo & savoy greens mix on a cheddar onion bun

Fried Calamari Wrap 22

Crispy fried calamari strips, lemon, creamy dill slaw

Honey Mustard Chicken Sandwich 21

Zesty crispy chicken patty tossed in honey mustard, arugula, avocado, parmesan cheese, spicy ranch on focaccia

Surf & Turf Sandwich 28

5oz Grilled Coulotte Steak, three sauteed garlic

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.

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

The Butcher

10 oz. Coulotte Sirloin *gf* 34

Creamy bourbon mushroom sauce, roasted garlic fingerling potatoes & broccoli

Hanger Steak & Shrimp *gf* 38

6 oz. hanger steak, shrimp skewer, garlic gorgonzola sauce, served with truffle mashed potatoes & broccoli

8 oz. Filet Mignon *gf* 55

Cabernet demi, truffle mashed potatoes & broccoli
(\$8 surcharge for plan guests)

18 oz. Angus Ribeye *gf* 72

Garlic gorgonzola sauce, roasted garlic fingerlings potatoes & broccoli *(\$22 surcharge for plan guests)*

Steak & Calamari 48

10oz boneless short rib steak, fried calamari, lemon garlic butter, truffle mashed potatoes

Add

Sautéed garlic mushrooms 3

Blue cheese crumbles 3

Bourbon onions 3

Add Jumbo Crab Cake (market)

Add Lobster tail (market)

The Sea

Butter Seared Scallops *gf* 44

Corn risotto, asparagus, bacon, fresh herbs, lemon zest

Salmon 35

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

Grilled Swordfish 35

Grilled swordfish topped with citrus ginger butter, sauteed asparagus & carrots

Mediterranean Halibut *gf* 44

Mediterranean marinated halibut, citrus balsamic glaze served with asparagus & roasted cherry tomatoes

Lobster Risotto *gf* 49

Butter poached lobster tail, lemon, tarragon, garlic, chives, citrus dill sauce *(\$10 surcharge for plan guests)*

Walleye 34

Topped with dill beurre blanc, served with truffle mash & broccoli. *Choice of pan seared, blackened or parmesan crusted*

Poultry & Pasture

Tuscan Chicken & Shrimp 36

Tuscan seasoned chicken breast, shrimp skewer, topped with a Tuscan sauce, served with an ancient grain & kale blend

Moroccan Pork Tenderloin *gf* 30

Grilled Moroccan marinated pork tenderloin topped with creamy bourbon mushroom sauce, served with truffle mashed potatoes & carrots

Vegetarian Pasta 26

Red bell pepper, mushroom, roasted tomato, garlic, asparagus, chimichurri, green beans, spinach & garlic infused linguine

Accompaniments

Ancient Grains 8

Asparagus 8

Truffle mashed potatoes 8

Truffle parmesan fries 8

Garlic Broccoli 8

Creamed Corn 8