



# 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, raisins, honey mustard dressing

### Grilled Caesar Salad 9 | 17

Grilled hearts of romaine, kalamata olives, anchovies, croutons, flaked asiago, house-made Caesar 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, tossed with a creamy garlic dressing

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

## Lighter Fare

All sandwiches are served with French Fries

### Gouda Burger 25

1/2 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 shrimp, chimichurri, arugula on Focaccia

*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 45

8oz Bavette steak, fried calamari, broccoli, 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 fettuccine

## Accompaniments

Ancient Grains 8

Asparagus 8

Truffle mashed potatoes 8

Truffle parmesan fries 8

Garlic Broccoli 8

Creamed Corn 8