



# 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 citrus champagne mignonette sauce

#### **Escargot** 16

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

#### **Tenderloin Bites** *gf* 20

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

#### **Bacon & Shrimp Dip** 19

Cheesy hot shrimp & bacon dip, cream cheese, gouda, chives, garlic, crostini

### *Soup & Salad*

#### **Creamy Sausage & Clam Chowder** *gf* 7

#### **Caesar Salad** 9 | 18

Romaine heart lettuce, kalamata olive, anchovies, croutons, shaved parmesan, house-made caesar dressing

#### **Honey Roasted Beet Salad** 17

Beets, honey, mixed greens, oranges, red onion, candied pecans, 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

Choice of grilled chicken or 1/2 lb beef patty, bacon, smoked gouda, bourbon onions, burger mayo & savoy greens mix on a cheddar onion bun

#### **Pork Belly Bao Buns** 20

Thick cut pork belly cooked in a sticky citrus soy glaze, cilantro, scallion, pickled carrot, steamed bao buns

#### **Surf & Turf Sandwich** 28

5oz Grilled Coulotte Steak, three sauteed garlic shrimp, chimichurri sauce, arugula on focaccia

## The Butcher

### 10 oz. Coulotte Sirloin *gf* 34

Creamy bourbon mushroom sauce, roasted garlic fingerling potatoes & asparagus

### Hanger Steak & Shrimp *gf* 38

6 oz. hanger steak, garlic shrimp skewer, chimichurri sauce, roasted garlic fingerling potatoes, asparagus

### 8 oz. Filet Mignon *gf* 56

Cabernet demi, garlic & herb mashed potatoes, asparagus

*\*+10 surcharge for package plan guests*

### 22 oz. Angus Porterhouse Steak *gf* 75\*

Garlic roasted fingerling potatoes, cowboy butter, asparagus

*\*+30 surcharge for package plan guests*

### Steak & Stuffed Lobster Tail 65\*

8oz bavette steak, crab stuffed lobster tail, citrus dill sauce, garlic & herb mashed potatoes

*\*+25 surcharge for package plan guests*

## Additions

Sautéed garlic mushrooms 3

Blue cheese crumbles 3

Bourbon onions 3

Lobster tail (market)

## Poultry & Pasture

### Tuscan Chicken & Shrimp 36

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

### Pork Tenderloin Roulade *gf* 32

Pesto & prosciutto stuffed pork tenderloin, garlic & herb mashed potatoes, creamy bourbon mushroom sauce, asparagus

### Vegetarian Pasta 28

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

## The Sea

### Butter Seared Scallops *gf* Market Price\*

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

*\*+ 10 for package plan guests*

### Salmon 36

Seared wild salmon, ancient grain & kale blend, a rich roasted tomato garlic spinach parmesan cream sauce

### Snapper Linguine 36

Lemon pepper seared red snapper, linguine pasta, creamy caper creole sauce

### Miso Halibut *gf* 45

Pan seared halibut, asparagus, roasted tomato, garlic miso sauce

### Lobster Risotto *gf* 55\*

Butter poached lobster tail, lemon, tarragon, garlic, chives, citrus dill sauce

*\*+15 surcharge for package plan guests*

### Walleye 36

Topped with dill beurre blanc, served with garlic & herb mashed potatoes & asparagus. Choice of pan seared, blackened or parmesan crusted

### Alaskan King Crab Market Price

1 lb steamed king crab, asparagus, garlic fingerling potatoes, garlic butter, fresh lemons

## Accompanies

Ancient grains 7

Asparagus 7

Garlic & herb mashed potatoes 7

Truffle parmesan fries 7

Jumbo hashbrown 7

### Guests on a Meal Package:

*Your dinner includes a side 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.*

*\*groups of 10 or more are subject to an 18% automatic gratuity*