



MISSION POINT

GULL LAKE

Beginnings

Spicy Bacon Baked Oysters 26

six east coast oysters, garlic butter, sambal chili sauce, bacon, topped with parmesan and panko

Fresh Oysters *gf* 24

six east coast oysters served with a citrus champagne mignonette sauce
+ caviar add on 40 | + 1 oz caviar service market price

Escargot 16

baked garlic butter and herb snails, parmesan, fresh bread

Tenderloin Bites *gf* 20

blackened tenderloin steak bites, bourbon onions served with a gorgonzola and chimichurri sauce

Street Corn, Poblano and Shrimp Dip 20

roasted poblano, charred corn, and chili-lime shrimp
baked in a creamy pepper jack and cotija dip, served with tortilla chips

Soup and Salad

Steakhouse Clam Chowder 7

Grilled Caesar Salad 9 | 18

grilled romaine hearts, kalamata olive, anchovies, croutons, shaved parmesan, served with house-made caesar dressing

Roasted Beet and Herb Feta Salad 18

oven-roasted red beets, crumbled herb feta, toasted pistachios, spring mix, dressed with a lemon-balsamic dressing

Mediterranean Burrata Salad 18

burrata paired with heirloom cherry tomatoes, cucumber, kalamata olives, and fresh basil, finished with a citrus-herb vinaigrette

+ chicken breast 10 | + shrimp 15 | + salmon 19
+ sesame seared tuna 25

Sandwiches

all sandwiches are served with french fries

Gouda Burger 25

choice of grilled chicken or 1/2 lb steak patty, bacon, smoked gouda, bourbon onions, pub mayo and mixed greens on a brioche bun

Bone Marrow Steak Melt 28

grilled steak, roasted bone marrow butter, caramelized onions, gruyère on rosemary schiacciata bread

Cajun Garlic Shrimp BLT 20

sautéed garlic shrimp, bacon, tomato, romaine and avocado crema on toasted bistro roll

The Butcher

8 oz Prime Coulotte Sirloin *gf* 36

bourbon mushroom demi
garlic fingerling potatoes, asparagus,

6 oz Hanger Steak and Shrimp *gf* 38

hanger steak, garlic shrimp skewer, chimichurri sauce,
garlic-roasted fingerling potatoes, asparagus

8 oz Prime Filet Mignon *gf* 60*

cabernet demi,
garlic and herb mashed potatoes, asparagus
*+20 surcharge for package plan guests

24 oz Prime Porterhouse Steak *gf* 90*

bone marrow cowboy butter
garlic-roasted fingerling potatoes, asparagus,
*+40 surcharge for package plan guests

Steak and Stuffed Lobster Tail *gf* 65*

8 oz prime sirloin steak, cabernet demi,
8 oz crab stuffed lobster tail, citrus dill sauce,
garlic and herb mashed potatoes
*+25 surcharge for package plan guests

Pork Ribeye 33

grilled thick cut duroc pork ribeye,
apple cider honey mustard sauce,
garlic and herb mashed potatoes, asparagus

Additions

sautéed garlic mushrooms 3
gorgonzola crumbles 3
bourbon onions 3
8 oz lobster tail market price

Poultry and Pasture

Tuscan Chicken and Shrimp 36

tuscan airline chicken breast, garlic shrimp skewer,
served with an ancient grain and kale blend,
and topped with a tuscan sauce

Roasted Tomato Pesto Pork Tenderloin 33

herb-grilled pork tenderloin, roasted tomato pesto
couscous, asparagus, garlic and herb sauce

Vegetarian Pasta *vegan* 28

red bell pepper, wild mushrooms, roasted tomato,
asparagus, green beans, spinach, garlic,
chimichurri sauce and garlic infused fettuccine

The Sea

Scallop and Lobster Risotto 64*

creamy garlic risotto, asparagus, prosciutto,
fresh herbs and lemon zest
*+ 15 for package plan guests

Salmon 38

pan-seared wild salmon, couscous,
tomato-olive tapenade, dill beurre blanc

Lake and Surf 44

pan-seared walleye and shrimp scampi, herb-citrus
couscous, asparagus, garlic butter white wine sauce

Miso Halibut *gf* 46

pan-seared halibut, asparagus, carrots,
roasted cherry tomato, garlic miso sauce

Grouper 35

lemon-pepper seared grouper,
roasted garlic cream sauce over angel hair pasta

Ahi Tuna 34

pepper-crusting tuna seared rare,
ancient grain and kale blend, peppadew peppers,
ginger avocado aioli, roasted capers

Walleye 38

choice of pan seared, blackened
or parmesan-crusting, served with garlic and herb
mashed potatoes, asparagus, dill beurre blanc

Alaskan King Crab market price

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

Accompanies

ancient grains 7
asparagus 7
garlic and herb mashed potatoes 7
truffle parmesan fries 7
garlic green beans 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.