



Lent Dinner Specials

APPETIZERS

ROASTED WILD MUSHROOMS 9

In a light and flaky puff pastry shell finished with a kiss of sherry; garnished with fresh herbs and crumbled feta cheese

POTATO CROQUETTES 8

Crispy panko crusted spinach, smoked gouda and potato croquette fried until golden and paired with a roasted red pepper remoulade

ENTREES

All entrees come with soup of the day

PIEROGIS 13

Dumplings stuffed with potato & cheese filling and a sauerkraut & mushroom filling. Pan fried golden brown in butter and served with sour cream and fresh chives. Includes choice of one side
Top with bacon and green onions add 2.00

LAKE PERCH 17

Crispy panko crusted lake perch served with tartar sauce, coleslaw and french fries

SPICY SEAFOOD CREOLE 20

Sautéed fresh seafood with tomatoes, bell peppers, celery, onions, fresh herbs and a hint of sherry wine served on a bed of rice

BEER BATTERED FISH PLATTER (Friday and Saturday Only) 17

Fresh flaky cod fish in a light, crisp beer batter. Served with tartar sauce, coleslaw and fries
Additional piece of fish add 4 each

DESSERT

SALZBURGER NOCKERLN 8.25 per person

Legend tells us that when there is a festival celebrated in heaven this is the dessert that is served! A sweet soufflé baked over mixed forest berries. Salzburger Nockerln is a celebration by itself
(Please allow 30 minutes for preparation) Made for a minimum of 2 persons

