

Winslow Dinner Menu

—“ STARTERS —

Soup Du Jour

Chef's Seasonal House made Soup

Chicken Noodle Soup

Low-Sodium Chicken Broth with Seasonal Vegetables

French Onion Soup

Gruyere Cheese/Toasted Crouton

Colossal Shrimp Cocktail

Horseradish Cocktail Sauce

Crab Cake Salad

Baby Greens/Arugula/Shaved Fennel/Tomato/Lemon Vinaigrette/Tartar Sauce

Grilled Pesto Chicken Flat Bread Caprese

Fresh Mozzarella Cheese/Garden Basil Pesto/Marinated Tomatoes/Arugula

—“ FROM THE GARDEN & LIGHTER FARE —

Roasted Beet & Citrus Salad

Aqua Barn Greens/Grapefruit/Orange/Candied Walnuts/Warm Goat Cheese

Fritter/Champagne Citrus Vinaigrette

Hearts of Romaine Caesar Salad

Focaccia Croutons/Parmesan/Creamy Caesar Dressing

Add To Any Salad

Grilled Chicken -\$6 - Grilled Salmon \$14 - Shrimp \$14 - Steak \$15

Seared Tuna Niçoise Salad

Yellowfin Tuna/Green Beans/Fingerling Potatoes/Kalamata

Olives/Tomatoes/Egg/Baby Greens/Balsamic Vinaigrette

—“ SPECIALTY SANDWICHES —

Crispy Honey Butter Chicken Sandwich

Honey Butter Glaze/Bread & Butter Pickles/Slaw/Brioche Bun/Dijon Mayo/Crispy Fries

Portobello Mushroom Swiss Steak Burger

Blend of Short Rib, Brisket & Hangar Steak/Sun-Dried Tomato Pesto Mayo/Arugula/Onion Bun/Crispy Fries

Fried Great Lakes Perch Sandwich

Tartar Sauce/Lettuce/Tomato/Red Onion/Potato Bun/Crispy Fries

—“ ADDITIONAL \$2.00 UPCHARGE FOR SUBSTITUTING FOR SOUP OR SALAD —

—“ CHEF'S SEASONAL INSPIRATIONS ”—

Honey Pecan Crusted Walleye Pike

Apple, Sweet Potato & Kale Wild Rice Pilaf/Dijon Cream Sauce

Grilled BBQ Shrimp

Roasted Corn Relish/Brown Rice/Honey BBQ Drizzle

Chicken Piccata Skillet Lasagna

Roasted Chicken/Lemon Caper Cream/Spinach/Lasagna Noodles/Lemon Parmesan Ricotta

French Onion Stuffed Beef Tenderloin

Gruyere Cheese/Caramelized Onions/Garlic Bread Crumbs/Horseradish

Mashed Potatoes/Green Beans/French Onion Sauce

—“ MEMBERS FAVORITES ”—

Garland's Meatloaf

Seasonal Vegetable Medley/Creamy Mashed Potatoes/Mushroom Gravy

Grilled Filet Mignon

Chicago 250 Angus Ribeye Steak

Grilled Pork Chop

Grilled Rack of Lamb

French Breast of Chicken

Grilled or Roasted - Choice of Two Sides

Salmon

Grilled, Sautéed or Baked - Choice of Two Sides

SIDES - Baby Carrots - Mashed Potato - Baked Potato - Vegetable Medley -

Risotto - Asparagus - Green Beans - Spinach - Roasted Potato

Angel Hair

Choice of Roma Tomato & Basil Sauce, Alfredo Sauce, Pesto Sauce/Parmesan

- Chicken - \$20 Shrimp - \$26 -

CYO Burger 4 ounce or 7 ounce

Butter Bun/Lettuce/Tomato/Onion/Pickle

- Applewood Smoked Bacon - \$1- Mushrooms - Caramelized Onion - Choice of Cheese - American - Swiss - Cheddar - Blue - Pepperjack -