

Dinner Entrées - Includes warm rolls, coffee, tea, and milk. Served with your choice of starch and vegetable.

Choice of Midland Hills salad, Caesar salad or garden salad. Specialty salads start at around \$1.75 extra per person.

Multiple entrées served are subject to a split plate charge. Maximum of three different entrées.

Seafood

GRILLED SALMON **\$28**

Topped with citrus butter.

WALLEYE PIKE **\$28**

Lightly breaded and baked walleye pike. Garnished with sliced almonds, fresh lemon and tartar sauce.

HALIBUT **\$29**

Sun-dried tomato and Parmesan crusted halibut topped with herbed butter.

BACON WRAPPED PRAWNS **\$29**

Four jumbo prawns wrapped in bacon and drizzled with Gorgonzola butter.

SEA BASS **\$30**

Pan seared and served with basil pesto sauce.

Beef & Pork

PORK TENDERLOIN MEDALLIONS **\$26.50**

Drizzled with a whole grain mustard cream sauce.

MAPLE CHIPOTLE PORK CHOP **\$26.50**

Double cut grilled pork chop with a maple Chipotle glaze.

NEW YORK STRIP STEAK **\$30.50**

Topped with a bordelaise sauce.

BEEF TENDERLOIN MEDALLIONS **\$35.50**

Topped with a wild mushroom sauce.

FILET MIGNON **King – 8 ounces – \$41; Queen – 6 ounces – \$35**

Grilled filet topped with your choice of sauce: béarnaise, demi-glace or wild mushrooms.

HERB CRUSTED LAMB CHOP **\$38**

Topped with a roasted garlic demi glace.

STARCH CHOICES

Garlic Mashed Potatoes
Roasted Baby Red Potatoes
Wild Rice Pilaf
Baked Potato

VEGETABLE CHOICES

Green Beans Almondine
Amaretto Glazed Mini Carrots
Vegetable Medley
Broccoli

UPGRADE CHOICES *(add \$1.00)*

Grilled Asparagus
Mashed Sweet Potatoes
Ranch Mashed Potatoes

Dinner Entrées (continued)

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Choice of Midland Hills salad, Caesar salad or garden salad. Specialty salads start at \$1.75 extra per person.
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Poultry

BONE-IN CHICKEN BREAST	\$26.50
Roasted bone-in chicken breast in pan jus.	
HERBED CHICKEN BREAST	\$26.50
Roasted chicken breast stuffed with herbed bread, Parmesan cheese and topped with a creamy Roma tomato sauce.	
MIDLAND HILLS CHICKEN	\$26.50
Almond breaded, sautéed chicken breast with a brandy cream sauce.	
CHICKEN TUSCANY	\$26.50
Grilled marinated chicken breast topped with a Roma tomato, fresh basil and garlic compote.	
MINNESOTA CHICKEN	\$26.50
Wild rice stuffed chicken with a morel mushroom sauce.	
PREMIER CHICKEN	\$26.50
Roasted red pepper and feta stuffed chicken with a pesto cream sauce.	
CHICKEN CORDON BLEU	\$26.50
Roasted chicken breast with ham and Swiss cheese. Served with a white wine cream sauce.	

STARCH CHOICES

Garlic Mashed Potatoes
Roasted Baby Red Potatoes
Wild Rice Pilaf
Baked Potato

VEGETABLE CHOICES

Green Beans Almondine
Amaretto Glazed Mini Carrots
Vegetable Medley
Broccoli

UPGRADE CHOICES (add \$1.00)

Grilled Asparagus
Mashed Sweet Potatoes
Ranch Mashed Potatoes

Vegetarian

PORTOBELLO MUSHROOM & SPINACH RAVIOLI	\$24
Served with a roasted garlic cream sauce.	
ROASTED VEGETABLE STRUDEL	\$24
Savory puff pastry stuffed with roasted root vegetables, wild mushrooms, asparagus and Parmesan cheese with a red pepper coulis.	
WILD MUSHROOM RISOTTO	\$24
Sautéed wild mushrooms and shallots folded into creamy risotto, topped with Parmesan cheese.	
STEAMED VEGETABLE PLATE	\$24
Served over brown rice.	
BUTTERNUT SQUASH RAVIOLI	\$24
Served with dried cranberries and toasted pecans in white wine cream sauce.	
PASTA PRIMAVERA	\$24
Fresh vegetables sautéed and tossed with penne pasta and a Parmesan cream sauce.	

Dinner Duets - Includes warm rolls, coffee, tea, and milk.

Choice of Midland Hills salad, Caesar salad or garden salad. Specialty salads start at \$1.75 extra per person.

Duets – All duets are served with garlic mashed potatoes and asparagus spears.

All filet mignons include a choice of sauce: béarnaise, demi glace, or wild mushroom.

FILET & SEA BASS	\$37
Combination of a 4oz. filet mignon topped with choice of sauce and seared sea bass with sun-dried tomato-basil butter.	
FILET & WALLEYE	\$35
Combination of a 4oz. filet mignon topped with choice of sauce and lightly breaded and baked walleye.	
FILET & SALMON	\$34
Combination of a 4oz. filet mignon topped with choice of sauce and Atlantic salmon with fruit salsa.	
FILET & PRAWNS	\$33
Combination of a 4oz. filet mignon topped with choice of sauce and sautéed prawns in a garlic butter.	
FILET & CHICKEN	\$31
Combination of a 4oz. filet mignon topped with choice of sauce and herb grilled chicken with Roquefort cream sauce.	
SALMON & CHICKEN	\$30
Combination of Atlantic salmon with fruit salsa and herb grilled chicken with a vodka dill sauce.	
PRAWNS & CHICKEN	\$29
Combination of sautéed prawns in garlic herb butter and herb grilled chicken with a roasted red pepper cream sauce.	
PORK & CHICKEN	\$28
Combination of pork tenderloin medallions with a whole grain mustard cream sauce and herb grilled chicken with a cranberry cream sauce.	

Dinner Buffets - Includes coffee, tea, iced tea and milk (Minimum of 30 people)

MINNESOTA BUFFET **\$35.50**
Assorted rolls, smoked chicken salad with dried cranberries
Mixed baby greens with toasted pecans and a port wine vinaigrette
Walleye lightly breaded and baked, mushroom and sausage stuffed pork loin
Wild rice stuffed chicken with Morel mushroom cream sauce,
Roasted baby red potatoes, green beans with lemon pepper
Apple pie, cheesecake, and chocolate cake

ITALIAN BUFFET **\$35.50**
Garlic bread, Caesar salad, tortellini pasta salad
Antipasto platter (cured meats, gourmet cheeses, grilled and marinated vegetables and queen olives)
Chicken Parmesan with marinara sauce, meat lasagna or vegetarian lasagna
Shrimp and sausage penne pasta with garlic cream sauce
Herbed roasted baby red potatoes, zucchini and squash sauté
Tiramisu, cheesecake, and chocolate cake

MEXICAN BUFFET **\$35.50**
Jicama & corn salad with cilantro-orange dressing, black bean & pepper salad with Chipotle mayo dressing,
Grilled steak, grilled chicken breast, fried lime tilapia, sautéed onions, poblano and bell peppers,
Spanish rice, refried beans with chorizo and queso fresco, deep fried cumin dusted potatoes,
Soft shell tortillas, salsa, pico de gallo, guacamole, sour cream, tomatillo salsa, scallions, cheddar cheese,
queso fresco, enchilada sauce, Romaine lettuce, fajita-ranch dressing, house made tortilla chips,
cinnamon & sugar Xangos with chocolate sauce, sliced mangos & pineapple with cinnamon & whipped cream

MIDLAND HILLS BUFFET **\$36.50**
Assorted rolls, Midland Hills salad, Caprese salad
Midland Hills chicken, pork loin with a Cumberland sauce
Pan seared Atlantic salmon with citrus butter
Basmati rice pilaf, roasted Yukon gold potatoes, green beans almondine
Apple pie, cheesecake, and chocolate cake

CREATE YOUR OWN DINNER BUFFET **\$37.50**

Choose Three Items

Caesar Salad
Midland Hills Salad
Amaretto Glazed Mini Carrots
Green Beans Almondine
Vegetable Medley
Garlic Mashed Potatoes
Roasted Baby Red Potatoes
Wild Rice Pilaf

Choose Three Items

Bourbon Street Penne Pasta (with or without chicken)
Chicken Tuscany
Herb Stuffed Chicken
Midland Hills Chicken
Grilled Salmon with Citrus Butter
Walleye, Lightly Breaded and Baked
Honey Baked Ham
Beef Tips
Roasted Turkey and Gravy
Pork Loin with a Cumberland Sauce
Prime Rib (Add \$2.50 per person)
Roast Beef Tenderloin (Add \$3.50 per person)

Choose Three Items

Apple Pie
Carrot Cake
Cheesecake with berries
Chocolate Cake
Snickers Pie
Strawberry Shortcake
Turtle Cheesecake
Chocolate Mousse Cake
