

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 \$2 extra per person.
Multiple entrées served are subject to a split plate charge. Maximum of three different entrées.
Most entrées can be made gluten free or dairy free.

Seafood

GRILLED SALMON	\$29.50
Topped with three citrus cream.	
WALLEYE PIKE	\$29.50
Lightly breaded and baked walleye pike, garnished with sliced almonds, fresh lemon and tartar sauce.	
SWORDFISH	\$29.50
Grilled swordfish served with basil pesto cream sauce.	
HALIBUT	\$30.50
Pan seared halibut topped with fresco tomato sauce.	
BACON WRAPPED PRAWNS	\$30.50
Four jumbo prawns wrapped in bacon and drizzled with Gorgonzola sauce.	

Beef & Pork

PORK TENDERLOIN MEDALLIONS	\$30
Drizzled with a whole grain mustard cream sauce.	
MAPLE CHIPOTLE PORK CHOP	\$30
Double cut grilled pork chop with a maple Chipotle glaze.	
NEW YORK STRIP STEAK	\$34
Topped with your choice of sauce: béarnaise, bordelaise or wild mushroom glaze.	
BEEF TENDERLOIN MEDALLIONS	\$37
Topped with your choice of sauce: béarnaise, bordelaise or wild mushroom glaze.	
FILET MIGNON King – 8 ounces – \$44; Queen – 6 ounces – \$37	
Topped with your choice of sauce: béarnaise, bordelaise or wild mushroom glaze.	
HERB CRUSTED LAMB CHOPS	\$40
Topped with a roasted garlic demi glaze.	

STARCH CHOICES

Whipped Yukon Gold 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
Whipped Sweet Potatoes
Ranch Whipped Potatoes
Cheddar Whipped Potatoes

Dinner Entrées (continued)

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Poultry

CHICKEN AL FRESCO (GF)	\$28
Grilled chicken breast topped with a light and lively warm herb tomato dressing topped with asiago cheese.	
MINNESOTA CHICKEN	\$29
Chicken breast stuffed with wild rice, dried cranberries & apples with a morel mushroom cream sauce.	
PREMIER CHICKEN FLORENTINE	\$29
Roasted red pepper, spinach and feta stuffed chicken breast with a pesto cream sauce.	
MIDLAND HILLS CHICKEN	\$28
Lightly floured and pan seared chicken breast and a buttery white wine sauce with lemon, artichoke, caper and kalamata olives.	
CHICKEN MARSALA	\$28
Sautéed chicken breast in a marsala wine and mushroom sauce.	
CHICKEN PARMESAN	\$28
Breaded chicken breast topped with marinara sauce and mozzarella cheese.	

STARCH CHOICES

Whipped Yukon Gold 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
Whipped Sweet Potatoes
Ranch Whipped Potatoes
Cheddar Whipped Potatoes

Dinner Duets

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 \$2 extra per person.

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

FILET & WALLEYE	\$38
Combination of a 4oz. filet mignon topped with choice of sauce and lightly breaded and baked walleye served with tartar sauce.	
FILET & SALMON	\$38
Combination of a 4oz. filet mignon topped with choice of sauce and Atlantic salmon with three citrus cream.	
FILET & SWORDFISH	\$38
Combination of a 4oz. filet mignon topped with choice of sauce and grilled swordfish with basil pesto cream sauce.	
FILET & PRAWNS	\$38
Combination of a 4oz. filet mignon topped with choice of sauce and sautéed prawns in a garlic butter.	
FILET & CHICKEN	\$34
Combination of a 4oz. filet mignon topped with choice of sauce and herb grilled chicken with fresco tomato sauce.	
SALMON & CHICKEN	\$33
Combination of Atlantic salmon with three citrus cream and herb grilled chicken with fresco tomato sauce.	
PRAWNS & CHICKEN	\$33
Combination of sautéed prawns in garlic herb butter and herb grilled chicken with roasted red pepper cream sauce.	
PORK & CHICKEN	\$32
Combination of pork tenderloin medallions with a whole grain mustard cream sauce and herb grilled chicken with roasted red pepper cream sauce.	

Vegetarian

PORTOBELLO MUSHROOM & SPINACH RAVIOLI	\$25
Served with a roasted garlic cream sauce.	
ROASTED VEGETABLE CALZONE	\$25
Pizza dough stuffed with roasted vegetables, wild mushrooms, asparagus, Mozzarella, Parmesan and Marinara sauce.	
WILD MUSHROOM RISOTTO	\$25
Sautéed wild mushrooms and shallots folded into creamy risotto, topped with Parmesan cheese.	
STEAMED VEGETABLE PLATE	\$25
Served over brown rice.	
BUTTERNUT SQUASH RAVIOLI	\$25
Served with dried cranberries and toasted pecans in white wine cream sauce.	
PASTA PRIMAVERA	\$25
Fresh vegetables sautéed and tossed with penne pasta and a Parmesan cream sauce.	

Dinner Buffets

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

MEXICAN BUFFET

\$32.50

Southwest corn and black bean salad, mixed greens salad with Mexi-Ranch dressing
Grilled steak, grilled chicken breast, fried lime tilapia, sautéed onions, poblano and bell peppers,
Mexican rice, refried beans, soft shell tortillas, salsa, pico de gallo,
guacamole, sour cream, scallions, cheddar cheese,
queso fresco, shredded lettuce, fajita-ranch dressing, tortilla chips,
Tres leches cake and tropical fruit salad with coconut, Churros with chocolate sauce

MINNESOTA BUFFET

\$39

Assorted rolls, smoked chicken salad with dried cranberries
Mixed baby greens with toasted pecans and raspberry vinaigrette
Walleye lightly breaded and baked served with tartar sauce, sliced roast pork loin with lingonberry gravy
Wild rice stuffed chicken with morel mushroom cream sauce
Roasted baby red potatoes, green beans with lemon pepper
Cheesecake and chocolate cake

ITALIAN BUFFET

\$36

Garlic bread, Caesar salad, tortellini pasta salad
Antipasto platter (cured meats, gourmet cheeses, grilled and marinated vegetables and imported 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 and cheesecake

MIDLAND HILLS BUFFET

\$39

Assorted rolls, Midland Hills salad, Caprese salad
Midland Hills chicken, pork loin with a Lingonberry gravy
Pan seared Atlantic salmon with three citrus cream
Roasted Yukon gold potatoes, green beans almondine
Cheesecake and chocolate cake

CREATE YOUR OWN DINNER BUFFET – includes assorted rolls with butter

\$39

Choose Three Items

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

Choose Two Items

Bourbon Street Penne Pasta (with or without chicken)
Chicken al Fresco
Herb Stuffed Chicken
Midland Hills Chicken
Grilled Salmon with Three Citrus Sauce
Walleye, Lightly Breaded and Baked
Honey Baked Ham
Beef Tips
Roasted Turkey and Gravy
Pork Loin with Lingonberry Gravy
Prime Rib (Add \$4 per person)
Roast Beef Tenderloin (Add \$6 per person)

Choose Two Items

Apple Pie
Carrot Cake
Cheesecake with Strawberries
Chocolate Cake
Chocolate Mint Pie
Strawberry Shortcake
Turtle Cheesecake
Chocolate Mousse Cake

Add an Additional Entrée for \$3.00 per person
