

DINNER ENTRÉES

All entrées served with choice of salad, potato, seasonal vegetable and rolls & butter.

A limit of 3 entrée choices per group. A \$3.00 fee will be charged for each person if a third entrée is offered. If offering multiple entrées, place cards identifying entrée choices are required.

SALAD SELECTIONS

- Caesar – a Club favorite
- Peppermill – mixed greens with cherry tomato, olive, peppercorn dressing & Club-made croutons
- Strawberry Romaine - sliced strawberries, mandarin oranges with a strawberry vinaigrette dressing
- Cherry Stilton Cheese - dried cherries, candied almonds on baby greens with sour cherry vinaigrette

POTATO SELECTIONS

- Roasted Yukon Gold
- Twice Baked
- Skin On Mashed - infused with garlic or sour cream & chives
- Striped Herb Baby Red
- Seasoned Wild Rice
- Lobster Mashed \$2.00 upcharge

ENTRÉE SELECTIONS

- Bone-In Beef Tenderloin – 10 oz with wild mushrooms \$36.95
- New York Strip Steak – 12 oz topped with sherry mushrooms \$33.95
- Prime Rib – Sterling Silver slow roasted to perfection (minimum order of 10) \$31.95
- Filet Mignon – pepper bacon wrapped with merlot demi glaze
6 oz \$32.95
8 oz \$36.95
- Sliced Tenderloin of Beef – with béarnaise sauce \$32.95
- Twin Tournedos – tenderloin medallions with shrimp & béarnaise sauce..... \$36.95
- Pistachio & Rosemary Encrusted Pork Tenderloin - with port wine reduction \$26.95
- Bone-In Chicken Boursin – the Chef’s signature entrée \$26.95
- Sausage Stuffed Chicken Breast – with pesto cream sauce \$25.95
- Asiago Encrusted Chicken – with Dijon cream sauce \$24.95
- Pinenut Encrusted Walleye Pike – with pesto cream and tomatoes \$26.95
- Broiled Scottish Salmon – with lemon dill sauce..... \$26.95
- Pasta Primavera - tossed in white wine & olive oil or alfredo sauce \$22.95
- Pan-Seared Halibut – with Dijon mustard butter (seasonal only) \$27.95
- Pan-Smoked Pork Loin – with raspberry chipotle BBQ sauce \$25.95
- Crab Stuffed Sole Roulade – with maltaise sauce..... \$27.95
- Lobster Tail – One Tail Market Price
- Lobster Tail – Two Tails Market Price

North Oaks Duets:

Suggested Sauces:

- Béarnaise, Merlot Demi Glaze, Boursin Cream, Lemon Dill Sauce, Sherry Mushroom
- Beef Medallion & Chicken Breast \$31.95
- Beef Medallion & Walleye Pike \$32.95
- Beef Medallion & Salmon Filet \$32.95
- Jumbo Shrimp & Chicken Breast \$31.95
- Beef Medallion & Jumbo Shrimp \$33.95
- Brown Rice Stuffed Green Pepper & Broccoli au Gratin Stuffed Tomato..... \$22.95

All prices subject to 20% service charge and applicable sales tax.