Seasonal Specials

JUST RIGHT FOR YOU

Smaller portions, paired together to build a complete 3 course meal. 17.25

-choose one starter-

CUP OF SOUP
FIELD GREENS SALAD WITH VINAIGRETTE

-choose one entree-

BUTTERNUT SQUASH PIZZETTA GS** VG V**
goat cheese, red onion, Granny Smith apple, fried sage, pepitas

BUTTERNUT SQUASH RAVIOLI N VG
garlic cream sauce with toasted pepitas, walnut and sage

-choose one dessert-

FRESH FRUIT
BAKER'S CHOICE BAR

ENTRÉES

FALL HARVEST WRAP GS**
roasted all-natural turkey breast, wild rice, mushrooms, gingered yams, dried cranberries, chicken cream sauce, and cranberry chutney in a whole wheat tortilla
18.00

SAVORY CREPE
roasted chicken, mushrooms, spinach, sherry cream sauce
15.95

NORTH SHORE WALLEYE GS
wild rice pilaf, dried cranberries and butternut squash with an herb butter sauce, served with roasted brussels sprouts
24.95

AUTUMN RISOTTO VG GS
roasted tomatoes, mushrooms, squash, parmesan cheese, topped with roasted pepitas and sage
15.95
add grilled chicken 4.75
shrimp 6 *tofu 3.5*

GRILLED CHICKEN & BRIE SANDWICH
on toasted focaccia, with arugula, sliced apple and cranberry chutney, served with choice of fresh fruit, field greens or chips
18.25

DESSERT

CRANBERRY PECAN BREAD PUDDING N
with caramel sauce and whipped cream
9

WINE

CARMEL ROAD
Chardonnay or Pinot Noir
GLASS 14 BOTTLE 39

*Please note that eating raw or undercooked beef, poultry, fish, shellfish or egg can increase the risk of food borne illness. This risk increases with some medical conditions. Also note that our restaurant and bakery are not gluten free environments. We can minimize the gluten present, but cannot guarantee that every dish is completely gluten free.

In order to maintain quality benefit programs, the Good Earth adds a 5% employee benefits service charge to our guest check. This is not an employee gratuity.