

Seasonal Specials

JUST RIGHT FOR YOU

Smaller portions, paired together to build a complete 3 course meal. 17.95

-choose one starter-

CUP OF SOUP
FIELD GREENS SALAD WITH VINAIGRETTE

-choose one entree-

SUMMER FLATBREAD GS**

grilled pineapple, arugula, prosciutto, purple onion, topped with gouda cheese

WATERMELON BURRATA SALAD N VG GS

Burrata cheese, arugula, orange segments, grapefruit, marcona almonds, watermelon
with a balsamic reduction

-choose one dessert-

FRESH FRUIT
BAKER'S CHOICE BAR

ENTRÉES

CREAMY POBLANO CHICKEN GS

chicken breast with sweet corn, poblano peppers,
Mexican red rice with a light cream sauce
18.95

BOMBAY BUTTER CHICKEN GS**

with brown rice, naan bread
and lemon yogurt sauce
22.00

SUMMER CAPRESE TOAST GS N VG**

basil pesto, thick sliced tomatoes, fresh mozzarella
and basil, served on grilled bread
with your choice of fresh fruit or field greens
17.00
add chicken 5.25
add shrimp 6.50

TERIYAKI ZUCCHINI NOODLES

teriyaki salmon, zucchini noodles, carrots, radicchio,
roasted tomatoes, yellow peppers
in a light teriyaki sauce
19.95

LEMON DILL WALLEYE GS

served with asparagus, carrots and green beans
topped with capers and lemon dill sauce
25.00

CHARCUTERIE BOARD GS N**

prosciutto, brie and gouda cheese, grilled baguette
served with garlic herb butter, grapes, olives and
marcona almonds
17.95

DESSERT

COCONUT CAKE
with fresh berries
10.00

WINE

TRINITY OAKS CABERNET SAUVIGNON AND TRINITY OAKS PINOT GRIGIO

California

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.