



BAR & GRILL

Limited Menus

2009

The President

\$50

Ahi Tuna

Pan seared tuna, cucumber slaw, pickle ginger and wasabi aioli

The General's Silo

*Delicate greens, pears, dried cranberries, sun-dried tomatoes, avocados,
sliced almond and Goat cheese*

Our famous fig & lemon zest vinaigrette

Choice of Entrée

Entrees include Chefs selection of accompaniments

Spikes bread and balsamic olive oil

Filet Mignon

Filet grilled to temperature with Béarnaise sauce

Chicken & Tri-Color Cheese Tortellini

*Grilled marinated chicken breast, sun-dried tomatoes, spinach, peppers,
mushrooms with a fresh garlic Parmesan cream sauce*

Lamb Shank

Braised until tender with rosemary, Madeira, garlic and mint

Garlic mashed potatoes

Dessert

Triple Chocolate Cake

Vanilla crème anglaise

The Four Star

\$43

Portabella Stuffer

Portabella mushrooms, Italian sausage, caramelized onions, Spanish olives, peppers, red sauce and Fontana cheese

Caesar Salad

*Crisp Romaine tossed with Parmesan cheese, croutons
Caesar dressing*

Choice of Entrée

*Entrees include Chefs selection of accompaniments
Spikes bread and balsamic olive oil*

New York Strip

Grilled aged strip steak with balsamic, cabernet and wild mushrooms

Five Spiced Duck Breast

Pan seared breast, warm apple cinnamon chutney and plum sauce

Panko & Wasabi Crusted Tuna

Pan seared Ahi tuna, cilantro, coconut rice and soy reduction

Dessert

Fruit Crisp a la Mode

*Warmed seasonal fruit topped with spiced streusel
Served with vanilla ice cream*

The Silo

\$36

Black & White Soup

Black bean & potato leek swirled together

House Salad

*Mixed greens, cucumber, tomato and shredded carrots
Honey mustard dressing*

Choice of Entrée

*Entrees include Chefs selection of accompaniments
Spikes bread and balsamic olive oil*

Stewed Pork Shank

*Braised pork shank served with natural juices, stewed tomatoes
Stone ground mustard mashed potatoes*

Walleye Méuniere

Sautéed Great Lakes white fish with lemon and brown butter

Chicken Hunters Style

*Half chicken served with sage mushroom stuffing, rice pilaf, red wine
tarragon and shallot sauce*

Dessert

Amaretto Cheesecake

Italian style, almond flavored with macerated strawberries