

LANDMARK

SAMPLE DINNER MENU

APPETIZERS

MEDITERRANEAN PLATE	11
Our own hummus and tzatziki sauce, feta cheese, kalamata olives, and a quinoa tabouli served with toasted pita bread.	
MUSSELS A LA MARINIERE	12
Blue stone mussels steamed in white wine with garlic and capers finished with an herb infused cream sauce and served with baguette slices.	
COCONUT CRUSTED SHRIMP	12
Three butterflied shrimp with a subtle, sweet coconut and panko crust fried golden brown and served with a spicy mango-ginger sauce.	
SPICY CRAWFISH CAKES	12
Two crispy panko-rolled crawfish cakes served on a bed of organic mixed greens with a spicy roasted red pepper rouille	
CREAM SHERRY MUSHROOM RAVIOLI	10
Three raviolis with a blend of creamy seasonal mushrooms, garlic, herbs, and cream sherry reduction served with wild rice, chive oil, and balsamic reduction.	

SOUP & SALAD

LAKE SUPERIOR CHOWDER	8
Fresh local whitefish and trout simmered with clams, potatoes, fresh herbs, carrots, celery, onions, sweet cream and butter.	
SOUP DU JOUR	8
MIXED GREENS	9
Organic greens with balsamic vinaigrette, goat cheese, dried cranberries, and shaved Venezuelan dark chocolate.	
BABY SPINACH SALAD	10
Baby spinach with Roth Kasse Buttermilk Bleu cheese, red onions, roasted pecans, and raspberry-red wine vinaigrette.	
SMOKED TROUT SALAD	10
Lake Superior trout, garden chives, and aged Wisconsin cheddar on a bed of wild rice and mixed greens dressed with lemon vinaigrette.	

ENTREES

We are known for our Signature Dining, a leisurely 5-course gourmet meal that includes a choice of Soup and Salad, Sorbet du Jour, and a choice of Entrée and Dessert.

	A LA CARTE	FIVE COURSE
RATATOUILLE (V) A vegetable stew typical to the Provence region of France consisting of summer squash, eggplant, onions, artichoke hearts, red pepper, and tomato seasoned with herbs, garlic, and red wine served over polenta cakes.	25	50
LAKE SUPERIOR TROUT Fresh local Lake Trout broiled with a panko-pecan nut crust and served with Israeli couscous and a lime-cilantro butter sauce.	25	50
YELLOWFIN AHI Pan seared Yellowfin Ahi Tuna with Israeli couscous primavera and a tomato, caper, and mint vinaigrette, topped with local watercress.	27	52
CHICKEN CONFIT CREPES House-made spinach crepes filled with pulled chicken confit, marscaone cheese, and caramelized onions, lemon zest, and fresh herbs served with wild rice and garnish with sliced apples, arugula, and a blackberry gastrique sauce.	27	52
STEAK BERCY Grilled filet mignon with mashed Yukon Gold potatoes and a classic Bercy sauce made with red wine reduction, garlic, shallots, and veal demi glace with a roasted seasonal mushroom blend.	32	57
NEW YORK STRIP Grilled, marinated New York Strip with a creamy mushroom, brandy, and green peppercorn sauce served with mashed Yukon Gold potatoes.	32	57
APPLE GLAZED PORK PORTERHOUSE One of our signature dishes. A 16-ounce pork porterhouse seared and slow-roasted in a rich stock with fresh herbs, served with an apple cider marmalade glaze, pan jus, and savory wild rice.	26	51

DESSERTS

SUNDAES	7
VANILLA PANNA COTTA A rich custard made with real vanilla and sweet cream with wild blueberry sauce.	8
CHOCOLATE CAKE WITH MOLTEN TRUFFLE CENTER Raspberry sauce, vanilla ice cream, and chopped Venezuelan chocolate.	8