

DINNER FEATURES

Thursday February 22, 2018

SOUP

Mushroom Barley 4/6

Vegetarian Chili* 4/7

**Vegetarian*

APPETIZER

BBQ Salami 9

House Roasted Kishka 8

ENTRÉE

Served with cup of soup or salad. Includes choice of two sides unless indicated (). Sides may be substituted.*

Broiled Lake Trout 20

Wild, line caught Great Lakes trout fillet broiled with lemon-garlic butter

Fire-Grilled Lamb Chops 24

3 Premium rib chops with zesty lemon herb marinade (5 for 34)

Brick Chicken 18

Roasted under a brick until golden brown served with steak fries and brussels sprouts tossed with lemon vinaigrette (allow 20 minutes)

Pacific Dover Sole Almondine 22

Wild caught sautéed fillets finished with browned lemon butter and roasted sliced almonds

Calf's Liver & Onions 18

Freshest thin calf's liver gently sautéed to medium rare topped with balsamic caramelized onions

Zip Penne 16

*Grilled chicken & shrimp tossed with penne pasta, broccoli, braised tomato & traditional zip sauce cream**

Hungarian Chicken Paprikash 18

One-half Amish chicken & hand cut dumplings in our rich paprika cream sauce (one side)*

Mediterranean Whitefish 22

Broiled Lake Superior whitefish finished with grilled tomato, onion & romesco sauce.

NEW DINNER SIDES:

**KASHA PILAF, VEGGIE QUINOA
AND SAFFRON RICE & PEAS**

STAGE
DELI FINE FOODS