

# DINNER

All plated dinners are served with seasonal green salads with your choice of dressing, fresh baked bread and butter, soft drinks, bottled water, coffee, iced tea and hot teas.

## PLATED DINNERS

### **Roasted Loin of Pork** \$25.95

---

- With Granny Smith apple chutney
- Au gratin potatoes
- Fresh seasonal vegetables
- Cream cheese apple crumb tart

### **Carved Strip Loin of Beef** \$26.95

---

- Green peppercorn sauce
- Horseradish potato cakes
- Fresh seasonal vegetables
- Vanilla strawberry mousse cake

### **Grilled Flat Iron Steak** \$24.95

---

- Sour mash glaze
- Twice baked garlic potatoes
- Fresh seasonal vegetables
- Key lime pie

### **Maple Glazed Wild Salmon** \$25.95

---

- Balsamic reduction
- Wild mushrooms risotto
- Fresh seasonal vegetables
- Carrot cake bite with rum marinated pineapple

### **Oak Grilled Filet of Beef** \$32.95

---

- Sauce béarnaise
- Roasted potatoes
- Fresh seasonal vegetables
- Lemon curd tartlet with chocolate dipped strawberry

### **Lemon Balsamic Baked Chicken** \$24.95

---

- Sweet pepper coulis
- Timbale of wild rice pilaf
- Fresh seasonal vegetables
- Flourless chocolate raspberry pyramid

### **Wood Grilled Double Cut Pork Chops** \$27.95

---

- Natural pan jus
- Pilsner mashed potatoes
- Fresh seasonal vegetables
- Fresh fruit tart anglaise

### **Bran Crusted Snapper** \$31.95

---

- Spicy "Bloody Mary relish"
- Cous cous
- Fresh seasonal vegetables
- Wine poached pear with vanilla cream

### **Smoked Cheddar Stuffed Chicken** \$26.95

---

- Whole grain demi glaze
- Herbed polenta cake
- Fresh seasonal vegetables
- Double chocolate torte



## COMBINATIONS

### Oak Grilled Free Range Chicken & Garlic Broiled Shrimp with Tropical Salsa

---

**\$29.95**

- Wasabi sticky rice
- Fresh seasonal vegetables
- Chocolate crème brûlée

### Slow Roasted Tenderloin of Beef with Sauce Béarnaise & Pancetta Studded Fried Scallops

---

**\$33.95**

- Roasted red potatoes
- Fresh seasonal vegetables
- Old fashioned apple pie

### Marinated Medallions of Pork Tenderloin & Sesame Crusted Filet of Salmon with a Pineapple Soy Glaze

---

**\$27.95**

- Timbale of ginger rice
- Fresh seasonal vegetables
- Custard caramel with fresh berries

### Oak Grilled Tenderloin of Beef with a Tarragon Demi Glace & Butter Baked Lobster Tail

---

**\$64.95**

- Garlic roasted fingerling potatoes
- Fresh seasonal vegetables
- Tiramisu with red berries



## PLATED MEAL UPGRADES

### Salad Selections

---

- |  |        |  |        |
|--|--------|--|--------|
| • Baby lettuce leaves with grilled pineapple, pear tomatoes and passion fruit vinaigrette        | \$3.25 | • Lolla rossa and salad frisse wrapped in a cucumber ring with yellow and red tear drop tomatoes and whole grain mustard vinaigrette | \$3.25 |
| • Classic Caesar salad with parmesan chips   | \$3.25 | • Fresh spinach leaves, brie cheese, wild mushrooms, blood oranges, raspberries and sweet and sour dressing                          | \$3.75 |
| • Beefsteak tomato, red onions, bleu cheese and herbed vinaigrette                               | \$2.75 |  |        |
| • Baby lettuce leaves with chardonnay poached pear, candied walnuts and pumpkin seed vinaigrette | \$3.25 |  |        |

### Soup Selections

---

- |                                       |        |   |        |
|---------------------------------------|--------|---|--------|
| • Minnesota wild rice soup            | \$1.95 | • Broccoli cheddar soup                       | \$2.25 |
| • Maryland crab soup                  | \$3.25 | • Grilled garden vegetable soup               | \$1.95 |
| • Cream of wild mushroom              | \$2.95 | • Cream of asparagus with sweet pepper coulis | \$2.50 |
| • Black bean and roasted corn chowder | \$2.95 |   |        |

### Dessert Selections

---

- |  |        |   |        |
|--|--------|---|--------|
| • Blackberry cobbler   | \$3.25 | • White chocolate caramelized banana timbale    | \$3.75 |
| • Mango cheesecake   | \$2.95 | • Classic chocolate soufflé with crème anglaise | \$4.95 |
| • Black forest torte   | \$2.95 | • Lemon chiboust tart                           | \$3.95 |
| • Peach charlotte  | \$3.25 | • Peanut butter milk chocolate mousse           | \$3.25 |
| • White wine poached pear with ricotta cheese and bavarian cream | \$3.75 | • Lemon curd tart with meringue                 | \$2.95 |

All prices subject to change. Prices subject to applicable tax and service charge.

 **DINNER BUFFETS****The Wilson Lodge Buffet****\$29.95**

- 
- Tossed spring green salad with assorted dressings, croutons, mushrooms, onions, tomatoes and shredded cheese
  - Caesar salad
  - Display of seasonal fruits and berries
  - Display of crudités
  - Wild rice salad
  - Grilled vegetable salad vinaigrette
  - Marinated mushrooms
  - Lemon thyme chicken breast on wilted spinach
  - Braised beef short ribs with a hint of tangerine
  - Baked filet of cod with white grapes, almonds and champagne cream
  - Asiago smashed potatoes
  - Rice pie
  - Seasonal fresh vegetables
  - Fresh berries with kirsch, assorted mousse and carrot cake
  - Soft drinks, bottled water, coffee and iced tea

**Grand Buffet****\$31.95**

- 
- Tossed spring green salad with assorted dressings, croutons, mushrooms, onions, tomatoes and shredded cheese
  - Display of domestic cheeses
  - Display of crudités
  - Display of seasonal fruits and berries
  - Marinated cucumbers and tomatoes
  - Jicama and mango salad with oranges, honey and cilantro citrus vinaigrette
  - Chef carved prime rib of beef au jus
  - Dried cranberry stuffed loin of pork
  - Pistachio crusted snapper with a coconut leek cream sauce
  - Potato soufflé
  - Wild rice pilaf
  - Tomatoes dijonnaise
  - Seasonal fresh vegetables
  - Apple custard tarts, mile high cheesecake and chocolate decadence
  - Soft drinks, bottled water, coffee and iced tea

**The Oglebay****\$34.95**

- 
- Tossed spring green salad with assorted dressings, croutons, mushrooms, onions, tomatoes and shredded cheese
  - Spinach and arugula salad with sun dried cranberries, balsamic glazed red onions, candied pecans, gorgonzola and balsamic vinaigrette
  - Carrot salad with feta cheese and lemon oregano vinaigrette
  - Sliced beefsteak tomatoes, buffalo mozzarella and fresh basil vinaigrette
  - Oak grilled bacon wrapped tenderloin steaks
  - Baked wild rice stuffed chicken breast with tarragon cream
  - Baja marinated tuna steaks
  - Chef carved prime rib of pork
  - Parsley butter roasted redskin potatoes
  - Baked tortellini and wagon wheel pasta gratin
  - Fresh seasonal vegetables
  - Vegetable balaldi
  - Passion fruit mousse, caramel flan and chocolate suicide
  - Soft drinks, bottled water, coffee and iced tea