



Lunch

\$22

Appetizers

Choice of:

Rustic Salad

arugula, mandarin oranges, pine nuts, currants, pulled grilled ciabatta bread, herbed vinaigrette & parmesan cheese.

Bruschetta

fresh tomatoes, basil, olive oil & sliced garlic with grilled garlic herb bread.

Crab Cake

with roasted corn, peppers & romaine salad, served with tartar sauce & lemon.

suggested wine: Incognito Viognier \$9 glass; \$27 bottle

Entrees

Choice of:

Chicken & Wild Mushroom Risotto

a medley of field mushrooms and chicken breast pieces. creamy and delicious.

Lake Superior White Fish

pan-roasted white fish with sun-dried tomatoes, green onion & white wine sauce served with sweet roasted corn, red bell peppers, onions & arugula.

Skirt Steak

grilled skirt steak, polenta fries & grilled vegetables, arugula salad with herbed vinaigrette.

suggested wine: Montepulciano d'Abruzzo \$15 glass; \$50 bottle

Desserts

Choice of:

Flourless Chocolate Cake

truly flourless. Our all time favorite...filled with ganache, topped with curls of belgian white chocolate and dusted with cocoa.

Tiramisu

homemade sponge cake soaked with coffee and layered with sweetened mascarpone & marsala wine custard.

Cannoli

freshly handmade cannoli shells filled with sweetened creamy ricotta cheese..

suggested wine: Mumm Split \$10

**Price is per person and excludes alcohol, tax & gratuity.*