

PLATED DINNER MENU

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USDA CHOICE PRIME RIBEYE $25.95

Seasoned, rubbed & slow cooked. So tender it melts in your mouth! 14 oz. cut

USDA PORK PRIME RIB $22.95

12 oz. Choice Pork Rib Roast glazed with Raspberry Chutney Sauce

USDA CHOICE GARLIC BUTTERED STEAK $21.95

10 oz. USDA Choice Top Butt Sirloin marinated in garlic butter

USDA CHOICE NEW YORK STRIP $24.95

12 oz. USDA Choice seasoned and char-grilled. Our most flavorful steak

USDA CHOICE CENTER CUT TOP SIRLOIN $22.95

10 oz. center cut sirloin – seasoned and char-grilled to perfection!

PORK TENDERLOIN MEDALLIONS $19.95

Tender and juicy prime cuts of pork

BEEF TENDERLOIN MEDALLIONS $23.95

Char-grilled beef medallions. Served with peppers and onions

BACON WRAPPED PORK RIBEYE $19.95

Eye cut of Prime Rib wrapped in bacon – Simply awesome!

CHICKEN KIEV $15.95

7 oz. breaded chicken breast stuffed with herbs and butter

Served with choice of potato or side of pasta

CHICKEN CORDON BLEU $16.95

Chicken breast stuffed with ham and Swiss cheese. Served with

choice of potato or side of pasta

BAKED CHICKEN OR FRIED CHICKEN $14.95

4 piece oven-baked or fried chicken

STUFFED CHICKEN BREAST $18.95

7 oz. juicy chicken breast, stuffed with cheese, rice, spinach, and herbs

STUFFED PORK CHOP $18.95

8 oz. USDA Choice center loin cut chop, seared and slow cooked in pan roasted gravy

and stuffed with homemade dressing.

ITALIAN GRILLED CHICKEN BREAST $15.95

Topped with Sugo and Parmesan cheese. Served with noodle and vegetable

BREADED PORK CHOP $15.95

6 oz. U.S.D.A. Choice center cut loin chop hand breaded with Italian Seasoning

WALLEYE Filet $21.95

10 oz. fresh water filet prepared broiled in garlic butter and lemon or hand breaded and fried

Served with choice of potato or rice pilaf

BLACK TIGER PRAWNS $24.95

5 Gigantic Shrimp prepared either scampi style or battered and deep-fried

STEAK & SHRIMP $26.95

10 oz. Center cut sirloin or garlic steak served with 3 jumbo prawns

CHICKEN PARMESAN OVER LINGUINE $17.95

Hand breaded and pan-fried topped with sugo, melted mozzi and Parmesan Cheese

Served on a bed of linguini

CHICKEN MARSALA $16.95

A scaloppini chicken breast sautéed with mushrooms & onions in a sweet Marsala

wine sauce. Served over Fettuccini noodles

Above entrees accompanied by chef’s vegetables, crisp garden salad & Italian bread

Potato choices: Baked, roasted baby reds, or garlic mashed

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# PASTA FAVORITES

SAUSAGE & PEPPERS PENNE (House Specialty) $15.95

Homemade Italian Sausage sautéed in olive oil with peppers, onions, & fresh garlic

Tossed over penne noodles and topped with fresh basil and Parmesan cheese

CACCIATORE DINNER $15.95

4 pieces of chicken marinated in our famous cacciatore wine sauce

Served with penne noodles & topped with our homemade sugo

COMBINATION PLATTER $16.95

A full plate of meat ravioli, carbonara, (white sauce) meatballs, and chicken cacciatore

PENNE ALA VODKA $15.95

Sautéed prosciutto, butter, garlic, and seasonings in our creamy homemade tomato basil sauce.

Tossed with penne pasta and topped with Parmesan cheese and fresh basil

CHICKEN PENNE ALFREDO $17.95

SHRIMP PENNE ALFREDO $19.95

Penne noodles topped with our thick & creamy homemade alfredo sauce

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**Phone: (218) 254-2607**

\*\*ALL MENU PRICES ARE SUBJECT TO CHANGE\*\*

7.375% SALES TAX PLUS AN 18% GRATUITY WILL BE ADDED TO BILL