

Fall Dinner Menu

Appetizers

Crab Cake

Lump crab meat with lemon dill sauce

Shrimp Cocktail

Six large shrimp served with our house cocktail sauce

Steak Bites

Cubed tenderloin of beef sautéed in teriyaki sauce

Tomato Napoleon

Fresh Mozzarella and bacon layered in a Hot House tomato with balsamic vinaigrette

Soups

Soup Du Jour

Prepared fresh daily

Pumpkin Bisque

Rich and creamy

Beef Stew

Tender tips in our hearty stew

French Onion Soup

Gratinee with Swiss cheese

Salads

House Salad

Choice of dressing

Pear Spinach Salad

Julienne pears with blue cheese, candied walnuts and herb vinaigrette

Grilled Romaine

Romaine heart with bacon, pumpkin seeds and balsamic vinaigrette

Smoked Chicken

Romaine with cheddar cheese, Monterey Jack cheese, bacon, tomato, red onion and avocado

Caesar Salad

Classic Caesar with romaine hearts

Grilled Cranberry Salad

Baby iceberg lettuce topped with goat cheese, sun dried cranberries, pumpkin seeds and cranberry vinaigrette

Classic Cobb

Grilled chicken, bacon, tomato, blue cheese, green onion and avocado with choice of dressing

Asian Salad

Choice of teriyaki chicken or crab cake over mixed greens with fried won tons, scallions, julienne carrots and ginger vinaigrette

Sandwiches

Shadow Glen Burger

Half pound ground beef cooked to your taste with or without cheese and choice of bun

Raspberry Chicken

Marinated chicken on walnut raisin bread with honey mustard sauce

Philly Steak

Warm roast beef served on a French roll with onions and peppers then finished with Monterey Jack cheese

Steak Wrap

Sliced strip-loin with leaf lettuce, tomato, red onion, choice of cheese and horseradish spread

Entrees

Filet of Tenderloin

Certified Hereford Choice beef cut 6 oz., or 12 oz and charbroiled to your taste with flash fried onion strings

House Pot Roast

Tender beef slow cooked in it's natural juices then served with garlic mashed potatoes and a rich brown gravy

Teriyaki Chicken *

Charbroiled breast of chicken with a fresh orange teriyaki sauce

Sicilian Beef Pasta

Tenderloin of beef sautéed with garlic, artichokes and capers in a zinfandel demi glaze with parmesan cheese

Cracker Crusted Walleye

Filet of Walleye encrusted with mild cracker crumbs then pan seared and finished with a lemon dill cream sauce

Chicken Artichoke *

Pan seared chicken sautéed with assorted mushrooms, shallots and artichokes in a white wine cream sauce

Seared Scallops

Large diver scallops seared then finished with a fresh orange Riesling sauce

Cowboy Steak

18 oz Black Angus Rib-Eye steak cooked to your taste with flash fried onions and sautéed mushrooms

Shadow Glen Medallions Of Beef *

Two medallions of beef seared to your taste then layered with spinach and finished with blue cheese, demi glaze and onion strings

Mixed Grill

Petite Filet of beef paired with your choice of Salmon, Halibut, Scallops or Crab Cake, served with onion strings and select sauces

Farm Raised Trout

Boneless trout layered with lump crab cake and julienne vegetables, then finished with a fresh dill cream sauce

Beef Short Rib

Boneless beef ribs slow cooked and served with a natural stock reduction

Pacific Halibut

Pan seared Alaskan Halibut finished with sauce Béarnaise and roasted tomatoes

Pork Loin Chop

10 oz. chop cooked to your taste with spicy sauerkraut, bacon and a warm mustard sauce

Strip Steak

Charbroiled 10 oz. strip steak served with horseradish hollandaise and truffled frites

Curried Salmon

Lightly seasoned Salmon seared and served with a warm caper raisin sauce, pine nuts and cilantro

ALL ENTREES SERVED WITH CHOICE OF BAKED POTATO, BASMATI WILD RICE BLEND, ROASTED NEW POTATOES, GARLIC MASHED POTATOES, POTATO BEIGNETS, MASHED SWEET POTATOES AND SEASONAL VEGETABLES

*SMALLER PORTIONS AVAILABLE

“CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE RISK OF FOOD BORNE ILLNESS”