Seasonal Specials

JUST RIGHT FOR YOU

Smaller portions, paired together to make a complete 3 course meal 17

CUP OF SOUP OR SMALL FIELD GREENS SALAD TOSSED WITH HOUSE-MADE VINAIGRETTE

-and-

SPRING FLATBREAD VG

caramelized onions, portabella mushrooms, arugula, cherry tomatoes, topped with goat cheese

-or-

GRILLED SALMON GS

with a cucumber dill salad

-and-

FRESH FRUIT OF BAKER'S CHOICE BAR

ENTRÉES

SOUTHWEST TURKEY BURGER GS** N

topped with basil pesto, pepitas and roasted red peppers with your choice of chips, fresh fruit or field greens 16.95

GRILLED SHRIMP TACOS GS

Napa slaw, grilled corn salsa, lime sour cream, jalapeno and cilantro served with chips and salsa

BEEF AND BROCCOLI STIR FRY GS

marinated flank steak served with steamed broccoli and brown rice

SPAGHETTI PRIMAVERA VG

tossed in a garlic tomato cream sauce with green pepper, red onion, asparagus and finished with basil, parmesan and red chili flakes 13.95

add chicken 4.75 | shrimp 6 | tofu 3.50

LEMON PEPPER WALLEYE GS

sauteed with steamed carrots and topped with capers served with green beans with a lemon butter sauce 24.00

DESSERT

PATTY'S STRAWBERRY FLAN

a mix of strawberry cake and flan served with fresh strawberries and whipped cream

9

^{*}Please note that eating raw or undercooked beef, poultry, fish, shellfish or egg can increase the risk of food borne illness. This risk increases with some medical conditions. Also note that our restaurant and bakery are not gluten free environments. We can minimize the gluten present, but cannot guarantee that every dish is completely gluten free.