

Lunch

All lunches are served with coffee

HOUSE PREPARED SOUPS

\$5 per person

- Tomato Basil
- Butternut Squash
- MN Wild Rice
- Beer Cheese
- Chicken Noodle
- Corn Chowder
- French Onion

All soups available GF

SANDWICHES

All sandwiches served with house chips
Add a side salad or a cup of soup to any sandwich for \$5

Half Sandwich and Soup | \$13

Choice of: avocado-turkey club, chicken salad or grilled chicken focaccia

Root Beer Braised Pork Sandwich | \$14

Jicama slaw, spicy pickles, ciabatta bun

Grilled Chicken Focaccia | \$14

Preserved tomato aioli, arugula, fresh mozzarella, red onion

Avocado Turkey Club | \$14

Black garlic mayo, sprouts, MN tomatoes, smokehouse bacon, croissant bun

Chicken Salad Croissant | \$14

Red grapes, toasted walnuts

ENTRÉE SALADS

All salads are served with warm rolls and butter

Hazeltine Grilled Chicken Caesar | \$15

Baby romaine, focaccia croutons, shaved parmesan

HNGC Cobb

Baby romaine, prairie breeze cheddar, hard boiled egg, crispy pancetta, avocado-tomato relish, champagne vinaigrette, bistro steak \$17 / grilled chicken \$15

Baby Kale and Quinoa Salad | \$15

Roasted cauliflower, candied walnuts, raisins, white balsamic vinaigrette, grilled chicken

Grilled Salmon Nicoise | \$17

Baby green beans, tri-colored fingerlings, soft cooked egg, caper-olive tapenade, artisan romaine, heirloom tomatoes, whole grain mustard vinaigrette

 Indicates items are gluten free

Lunch Entrées

*All lunches are served with coffee
Includes warm rolls and butter
Add a side salad or a cup of soup to any entree for \$5*

 **Chicken Marsala** | \$21

Cremini mushrooms, mascarpone whipped potatoes, baby green beans

Chicken Piccata | \$20

Buttered noodles, green beans, and lemon-caper beurre blanc

 **Herb Crusted Pork Tenderloin** | \$23

Apple gastrique, basmati rice, asparagus

 **Rice Bowl** | \$19

Black beans, queso, lime crema, salsa borracho, cabbage
chicken / steak / salmon add \$6

Ritz Cracker Crusted Walleye | \$22

Tri-colored fingerlings, lemon-caper remoulade, seasonal vegetables

 **Grilled Petit Bistro Steak** | \$25

Stout braised onions, hand cut fries, broccolini

Four Cheese Stuffed Tortellini | \$19

Charred eggplant-tomato ragout

 **Best Vegan Dish** | \$19

Lentils, roasted root vegetables, coconut curry, brown rice

 *Indicates items are gluten free*

Lunch Buffets

*Minimum 25 people for all buffets
All lunches are served with coffee*

DELI BUFFET | \$20 per person

Choice of soup with crackers
House chips
All natural sliced deli meats: ham, roast turkey, pastrami
Albacore tuna salad
Sliced cheese: tillamook cheddar, provolone, Swiss
Assorted bakery fresh breads
Bibb lettuce, red onion, MN tomatoes, pickles, mayo, mustard, sport peppers, sprouts
Baby spinach and strawberry salad, pistachios, point reyes bleu cheese

EAGLE'S NEST BUFFET | \$22 per person

Choice of soup with crackers
House chips
Seasonal fruit platter
Grilled chicken focaccia, preserved tomato aioli, arugula, fresh mozzarella, red onion
Southwest steak wrap, chipotle crema, colby-jack, cilantro, pico de gallo, romaine
Hazeltine Caesar salad
Farmers salad, frisee, field greens, bacon, egg, garlic-parmesan vinaigrette

GRILL OUT BUFFET | \$20 per person

Grilled chicken breast, angus burgers, Nathan's famous hot dogs
Feta, watermelon, arugula salad
Assorted toppings and condiments
Grandma's baked beans
Tangy mustard potato salad
House bbq chips
Bakery fresh buns

DOWN SOUTH BUFFET | \$23 per person

HNGC bbq ribs
Cowboy roasted chicken
Jojo fried potatoes
Three cheese mac
Watermelon-mint and blueberry salad
Cabbage-kale slaw
Cornbread muffins

SHORE LUNCH | \$22 per person

Ritz cracker crusted walleye
Roasted potato-corn hash
Baby iceberg wedge salad
MN wild rice soup with crackers and warm rolls
Green beans with smokehouse bacon