

Pre-Dinner Selections

SOUPS

☯ **Corn Chowder** | \$7
King crab, cilantro

☯ **Minnesota Wild Rice** | \$5
Wild mushrooms

Chunky Tomato Basil | \$5
Grilled cheese croutons

☯ **Minestrone** | \$5
Assorted beans, sausage, seasonal vegetables

SALADS

*Included with dinner entrée
All salads are served with warm rolls and butter*

☯ **Smoked Beet**
Local goat cheese, pickled fennel,
crispy leek, balsamic vinaigrette

☯ **Farmers Salad**
Frisee, field greens, bacon, egg,
garlic-parmesan vinaigrette

☯ **Baby Kale**
Oranges, Napa cabbage,
candied pecans, beet vinaigrette

House Salad
Field greens, cherry tomatoes, cucumber,
red onion, croutons, candied balsamic

☯ **Chinese Chop**
Napa cabbage, scallion, spinach, carrot,
puffed rice noodle, cucumber, red pepper,
sweet and sour thai vinaigrette

Hazeltine Caesar
Baby romaine, focaccia croutons,
shaved parmesan

☯ **A Wedge**
Iceberg, moody blue, tomato, bacon, egg,
gorgonzola, bleu cheese dressing

☯ **Tuscan Melon**
Arugula, marinated melon, crispy prosciutto,
pistachio, Italian herb vinaigrette, ricotta salata

CHILDREN'S ENTREES

*For guests age 10 and under
All children's entrees served with fresh fruit cup*

Chicken Tenders | \$15
French fries

Mini Corn Dogs | \$15
Petite mac-n-cheese

Hamburger or Cheeseburger | \$15
French fries

☯ *Indicates items are gluten free*

Dinner Entrées

All dinner entrees are served with choice of salad, warm rolls and butter, and coffee

POULTRY

 Herb Roasted Chicken Breast | \$30
Pureed Yukon potato, heirloom baby carrot, sauce fines herbes


 Honey-Dijon Glazed Chicken Breast | \$30
Smashed skin on baby red potatoes, baby green beans, roasted cherry gastrique

 Wild Rice and Cranberry Stuffed Chicken Breast | \$30
Quinoa-wild mushroom pilaf, orange-cranberry vinaigrette

 Teriyaki Bone-In Chicken Thigh | \$31
Sesame snap peas, rice cake, ginger-orange sauce

Oven Roasted Duck Breast a la Orange | \$32
Soba noodles, roasted cauliflower, grand marnier demi


BEEF

 Pan Roasted Bistro Steak | \$33
Wild mushroom ragout, rosemary-roasted garlic whipped potatoes

 Slow Braised Beef Short Ribs | \$35
Roasted garlic whipped potatoes, seasonal vegetable, red wine braising jus


 Slow Roasted Beef Tenderloin | \$35
Pommes fondant, baby green beans, horseradish demi

 Prime Grade NY Strip | \$42
Asparagus, roasted fingerling, black truffle-candied shallot compound butter

 Grilled Filet Mignon | \$43
Caramelized onion-rosemary hash brown potato, sautéed broccolini, béarnaise

PORK

 House Smoked Pork Shoulder | \$30
Old bay polenta cake, tarragon glazed carrots, caramelized honey jus


 Bone-In Pork Chop | \$31
Maple-bourbon brine, mixed potato gratin, baby green beans, stone ground mustard cream

LAMB


 Herb Crusted Rack of Lamb | \$40
Moroccan spiced cous cous, smoked eggplant puree, chermoula vinaigrette

VEGETARIAN

Four Cheese Stuffed Tortellini | \$30
Charred eggplant-tomato ragout


 Best Vegan Dish | \$30
Lentils, roasted root vegetables, coconut curry, brown rice

SEAFOOD


 Cedar Plank Salmon | \$32
Creamy horseradish mashed Yukon potatoes, sautéed asparagus, grapefruit beurre blanc

Ritz Cracker Crusted Walleye | \$33
Wild rice pilaf, baby green beans, almonds, tartar sauce


 Herb and Garlic Marinated Mahi Mahi | \$32
Caponata, pesto butter, fried basil


 Pan Seared Diver Scallops | \$36
Lobster butter emulsion, whipped potatoes, asparagus

DUO PLATES

 Beef Tenderloin & King Salmon | \$45
Horseradish whipped potatoes, baby greens, beurre blanc, steak butter

 Petit New York Strip & Wild Shrimp Scampi | \$42
Confit marble potato, sauce au poivre, baby green beans

 Braised Beef Short Rib & Miso Glazed Salmon | \$40
Polenta cake, sesame snap peas

 Beef Tenderloin & Grilled Chicken | \$38
Creamy wild mushroom sauce, Yukon gold whipped potatoes, baby green beans

 Indicates items are gluten free

Dinner Buffets

Minimum 25 people for all buffets
Includes warm rolls and butter

BUFFET #1 | \$35 per person

Hazeltine Caesar Salad
Shaved parmesan, focaccia croutons

🌿 Red Wine Braised Short Ribs
Braising jus

Teriyaki Bone-in Chicken Thigh
Ginger-orange sauce

🌿 Yukon Gold Whipped Potatoes

🌿 Seasonal Vegetables

BUFFET #2 | \$40 per person

Tuscan Melon Salad
Arugula, marinated melon, crispy prosciutto,
pistachio, Italian herb vinaigrette, ricotta salata

🌿 Lemon-Herb Roasted Chicken Breast
Capers, beurre blanc, blistered tomatoes

🌿 Grilled Norwegian Salmon
Orange-fennel relish, beurre blanc

Four Cheese Tortellini

Charred Eggplant-Romato Ragout

Wild Rice Pilaf

🌿 Seasonal Vegetables

BUFFET #3 | \$36 per person

🌿 Wedge Salad
Iceberg, moody blue, tomato, bacon, egg,
gorgonzola, bleu cheese dressing

🌿 Herb Roasted Chicken Breast
Rosemary roasted cherries, cherry demi

Ritz Cracker Crusted Walleye
Lemon-caper remoulade

🌿 Skin on Red Whipped Potatoes

🌿 Seasonal Vegetables

BUFFET #4 | \$43 per person

🌿 Chinese Chop Salad
Napa cabbage, scallion, spinach, carrot,
puffed rice noodle, cucumber, red pepper,
sweet and sour thai vinaigrette

🌿 Red Wine Braised Short Ribs
Braising jus

Chicken Marsala
Butter braised cremini mushrooms

🌿 Wild Shrimp Scampi
Garlic beurre blanc

🌿 Boursin Whipped Potatoes

🌿 Seasonal Vegetables

CHEF CARVED ADD-ONS

🌿 Salt Crusted Prime Rib | \$14 per person
Au jus, horseradish cream

🌿 Smoked Beef Brisket | \$11 per person
House bbq, pickles

🌿 Grilled Beef Tenderloin | \$16 per person
Béarnaise, au jus

🌿 Indicates items are gluten free