

# 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  
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### **DELI BUFFET** | \$20 per person

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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

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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

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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

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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

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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