

# Welcome to the Miscowaubik Club

October 2008

## **Appetizers.....**

*Classic Shrimp Cocktail  
Walleye Fingers  
Spinach and Artichoke Dip  
Fettuccini Alfredo with garlic toast  
Bruschetta with Herbed Goat Cheese Crostini*

## **Soups.....**

*Baked French Onion au Gratin  
New England Clam Chowder*

**Entrees.....***all entrees are served with your choice of house salad or Caesar Salad, your choice of garlic smashed potatoes, baked potato, fingerling potatoes or rice pilaf, and chef's fresh vegetable*

## **6oz. Tenderloin of Beef**

*Topped with burgundy mushrooms*

## **New Zealand Spring Rack of Lamb**

*Whole roasted rack, frenched with apple mint jelly*

*\*Recommended wine: Kendall Jackson Cabernet Sauvignon*

## **Pork Osso Bucco**

## **Steak and Shrimp**

*10 oz. chargrilled Angus with sauté of Jumbo Shrimp*

## **Scaloppini of Fresh Provinci Veal**

*Specify Piccata or Marsala*

## **Blackened Yellow Fin Tuna**

*Topped with mild shrimp etouffee sauce over rice*

## **Chicken Parmesan**

*Medallions covered in Marinara and Italian cheeses over fettuccini Alfredo*

## **Fresh Catch of the Day**

*Cedar planked Lake Superior Whitefish*

## **Stuffed Chicken Cannelloni**

*Chicken seasoned with fresh garlic, herbs, ricotta, Parmesan and mozzarella cheeses. With twin sauces of Marinara and creamy Parmesan*

## **Ragin' Cajun Blackened Chicken with Pasta**

*Spicy Alfredo sauce, garlic, mushrooms, bell peppers and scallions*

## **Muscovy Duck Breast**

*Tender breast of duck pan seared with orange Cointreau and blackberry Brandy*

## **Broccoli and Shrimp Pesto Pasta**

*Pine nuts, Parmesan and fresh basil with angel hair pasta*

## **Desserts.....**

*Sinful Seven Cake  
Chocolate Mousse*

*Ice Cream Sundae  
New York Cheesecake*