

Plated Dinner Menu

Landmark Inn will allow up to three entrées to be served in a banquet room. Group will be charged for the number of each entrée guaranteed. If serving more than one entrée, group is responsible to provide a list of the guest's name and chosen entrée at guarantee time

*Includes **One** Choice of Salad*

Mixed Green Salad

Mixed greens with tomatoes, cucumber, onion and cheese with choice of ranch or balsamic vinaigrette

Landmark Inn House Salad

Mixed greens tossed lightly with our house raspberry vinaigrette. Topped with grilled artichokes, roasted almonds and fresh seasonal berries

Caesar Salad

Parmesan cheese, croutons and Landmark Caesar dressing

Freshly baked bread, butter and beverage (coffee, tea, soda or milk)

Char-Grilled Tenderloin

*Angus beef tenderloin char-grilled to medium, topped with a merlot wine and mustard demi glace
Served with garlic whipped potatoes and fresh seasonal vegetables*

\$28-

Filet

Angus beef tenderloin stuffed with cremini mushrooms char-grilled to medium, and drizzled with a Gorgonzola tomato demi glace and garnished with fried leeks.

Served with garlic whipped potatoes and fresh seasonal vegetables

\$30-

Rosemary Seared Ribeye

Angus Ribeye steak, seared with fresh rosemary to medium, paired with mushroom risotto and marinated tomato and fresh seasonal vegetables

\$26-

Garlic & Fennel Flat Iron Steak

Flat iron steak char-grilled to medium, topped with roasted garlic and cracked fennel seed.

Finished with melted baby Swiss cheese.

Served with garlic whipped potatoes and fresh seasonal vegetables

\$19-

Chicken Prosciutto

Chicken breast wrapped in imported prosciutto. Topped with Provolone cheese with a Marsala garlic sauce. Served with roasted baby redskin potatoes and fresh seasonal vegetables

\$20-

Pecan Chicken

Breast of chicken breaded with panko and ground pecans, oven-roasted and finished with a honey whole grain mustard sauce. Served with roasted baby redskin potatoes and fresh seasonal vegetables

\$21-

Chicken Florentine

A boneless chicken breast stuffed with fresh spinach, roasted red peppers and Gouda cheese, finished with an artichoke cream sauce.

Served with roasted baby redskin potatoes and fresh seasonal vegetables

\$22-

Stuffed Chicken

A boneless breast of chicken stuffed with bleu crab and spinach finished with an Asiago cream sauce.

Served with roasted baby redskin potatoes and fresh seasonal vegetables

\$23

Jerk Pork

Pork tenderloin seared in jerk spices and topped with a caramelized onion cream sauce.

Served with garlic whipped potatoes and fresh seasonal vegetables

\$23-

Stuffed Pork Loin

Boneless pork loin stuffed with apples and fennel, topped with a sweet cinnamon apple glaze.

Served with garlic whipped potatoes and fresh seasonal vegetables

\$19-

Roasted Pork Tenderloin

Roasted pork tenderloin with sweet cherry sauce.

Served with garlic whipped potatoes and fresh seasonal vegetables

\$22-

Blackened Duck

Duck breast seared in Cajun spices and topped with a sweet and savory mango puree.

Served with rice pilaf and fresh seasonal vegetables

\$24-

Grilled Salmon

Atlantic salmon char-grilled, topped with Maitaise hollandaise sauce,

Served with rice pilaf and fresh seasonal vegetables

\$22-

Salmon Provencal

Atlantic salmon topped with cherry tomatoes, onions, olives, capers, fennel and garlic.

Served with rice pilaf and fresh seasonal vegetables

\$23-

Parmesan Whitefish

Flash-fried whitefish paired with fresh Parmesan cheese.

Served with rice pilaf and fresh seasonal vegetables

\$21-

Whitefish

Lake Superior whitefish seared with fresh herbs and topped with a lemon-fennel butter compound.

Served with rice pilaf and fresh seasonal vegetables

\$19-

Shrimp and Lobster Pasta

Sautéed red onions, garlic, lobster, shrimp, tossed in pasta and finished with a pesto cream sauce

\$23

Chicken Pasta

Seared chicken served with artichokes, sun-dried tomatoes and spinach fettuccini, tossed in roasted garlic cream

\$20-

Pasta Florentine

Fresh tomato pasta with caramelized sweet onion and sautéed spinach tossed with a light cream sauce and topped with melted Swiss cheese

\$19-

Add Chicken Add Shrimp

\$20-

\$21-

Ratatouille and Pasta

(Vegan Option)

*Simmered tomato with squash, eggplant, garlic, sautéed peppers and onion
Served over spinach fettuccini*

\$18-

Ravioli

Stuffed with butternut squash and a saffron cream sauce

\$18-