

Dining on the Green at Leland Lodge Resort

Appetizers

Pesto Pita Pizza \$6

Basil pesto, mozzarella, red onions, soft chevre and tomato on a crisp pita

Fishtown Dip \$7

Smoked fish blended with herbs, cream cheese, and smoked paprika. Served with crustinis.

Shrimp Cocktail \$8

Six large shrimp cooked to perfection and served with cocktail sauce

The Italian Pizza \$6

Assorted cured Italian meats with mozzarella and marinara sauce on a crispy pita

Soup du Jour

Cup \$4

Bowl \$6

Salads

Add chicken \$2

Add salmon \$4

Garden Salad \$6

*Tossed greens topped with red onion, parmesan cheese, and grape tomatoes.
Served with your choice of dressing.*

Signature Salad \$8

Mixed greens, dried cherries, pecans, red onions, and chevre served with cherry vinaigrette

Caesar Salad \$8

Crisp romaine, parmesan, croutons and Caesar dressing

Apple Gorgonzola \$8

*Mixed greens, sliced apples, crumbled Gorgonzola, and pecans.
Served with cucumber vinaigrette.*

Tomato and Fresh Mozzarella Salad \$7

Local Bibb lettuce, tomatoes and Napa cabbage served with an aged balsamic vinegar and olive oil

Entrees

*All entrees served with fresh bread
Add any side salad \$3*

Parmesan Whitefish \$17

Fresh Whitefish filet baked in a parmesan and herb sauce. Served with couscous and vegetable du jour.

****Kobe Sirloin \$22***

*Pink peppercorn crusted Kobe beef grilled to order, finished with a beet demi glace.
Served with au gratin potatoes and vegetables du jour.*

Seafood Risotto \$23

*Seafood risotto topped with butter poached crab, langoustines and shrimp.
Served with vegetable du jour.*

Roast Chicken Pasta \$15

Alfredo tossed with fettucini, roast chicken, and sweet peas. Topped with crumbled walnuts.

Walleye Piccata \$18

*Sauteed walleye finished with a white wine lemon parsley pan sauce.
Served with couscous pilaf and vegetables.*

Flank Steak \$15

*Marinated flank steak over chimichurri and topped with crispy fried onions.
Served with au gratin potatoes and vegetable du jour.*

Shrimp and Artichoke Pasta \$18

*Shrimp, artichokes and fettucini tossed in a white wine roasted
Roma tomato sauce finished with basil and parmesan*

Stuffed Portabella \$14

*Marinated portabella cap filled with a fresh mozzarella and braised fennel stuffing
over sauteed Napa cabbage and roast beets*

Pork Tenderloin \$17

*Brined and bacon-wrapped tenderloin finished with a tomato sage butter sauce.
Served with couscous and vegetables.*

St. Louis Ribs Full \$18 Half \$12

*Baked with a house mad molasses and brown sugar barbecue sauce.
Served with au gratin potatoes and vegetable du jour.*

** May be cooked to order. Consuming raw or undercooked foods may increase your
chance of food borne illness, especially if you have certain medical conditions.*

