

Dinner

Starters

Firecracker Shrimp

Crispy tempura dipped golden brown shrimp drizzled with firecracker sauce and sriracha \$18

Sashimi Ahi Tuna (chilled)

With wakame seaweed salad, wasabi crème, pickled red onions and carrots with crispy wontons \$20

Tempura Dipped Vegetables

With sriracha roaster dipping sauce \$14

Crispy Fried Thai Calamari

Over spicy ginger slaw with fresh cilantro \$16

Signature Soup

Hand Crafted Soup du jour

Salads

J.L. Hudson’s Classic Maurice Salad

Shredded Iceberg lettuce with slivers of Black Forest ham, roast turkey breast, Swiss cheese, gherkin sweet pickles and Maurice dressing \$18

LochenHeath Caesar Salad

Fresh chopped Romaine lettuce tossed with house made creamy Caesar dressing, shaved parmesan cheese and focaccia croutons \$14

Midwestern Grilled Chicken Cobb Salad

Breast of chicken, baby greens with gorgonzola blue cheese, cheddar, avocado, bacon, black olives, heirloom tomatoes, sweet corn and boiled egg \$20

Old Mission Harvest Salad

Honeycrisp Apples, candied pecans, dried cranberries, roasted butternut squash croutons with stone-ground honey mustard dressing \$16

Proteins

Salmon \$14 Chicken \$10 Shrimp \$15 Filet Mignon (6 oz.) \$40

Entrees

Served with seasonal vegetables

Breast of Chicken Fettuccine Primavera

Creamy parmesan Alfredo sauce with broccoli, red peppers and portobella mushrooms \$32

Spring Vegetable Stir Fry

Wok-fried spring vegetables tossed with sweet red chili ginger sauce steamed basmati rice \$26

LochenHeath Filet Mignon

Center cut 6 oz. filet with confit of fingerling potatoes with rosemary essence and Madeira sauce \$48

Fresh Spinach Stuffed Scottish Salmon

Over brown rice quinoa pilaf finished with a citrus beurre blanc \$24

Deep-Fried Canadian Yellowtail Lake Perch

wild rice and homemade tartar sauce with fresh lemon \$34

Oven Braised New Zealand Lamb Shank

Over feta, cucumber, tomato orzo pasta \$34

Sides

Parmesan Garlic French Fries
\$6

Seasonal Vegetable Medley
\$6

Buttered Noodles/Parmesan
\$6

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

