Dinner

Starters

Firecracker Shrimp

Crispy Nobashi fried shrimp, Firecracker sauce, sriracha and slivered scallions \$18

Thai Shrimp and Lemongrass Spring Rolls

With ginger dipping sauce \$16

Oven Baked Pretzels Belgian craft beer dip and honey mustard \$12

Signature Soup

Hand Crafted Soup du jour

<u>Salads</u>

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

Mediterranean Vegetable Salad

Marinated artichokes, roasted red peppers, cucumbers, heirloom tomatoes, red onions, and kalamata olives, feta cheese and herb vinaigrette \$18

LochenHeath Caesar Salad

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

Baby Spinach with Strawberries and Oranges

Topped with crumbled goat cheese and toasted almonds with citrus vinaigrette \$16

Proteins

Salmon \$14 Chicken \$10 Filet Mignon \$35

Entrees

Served with seasonal vegetables

Sauteed Breast of Chicken Marsala With wild mushrooms, Marsala wine sauce and roasted garlic parmesan risotto \$32

Pan Seared Diver Sea Scallops

Baby spinach risotto with citrus beurre blanc \$46

LochenHeath Filet Mignon

Center cut 6 oz. filet with dauphinoise potato, Madiera sauce and black peppercorn horseradish crème \$48 **Sauteed Canadian Walleye** Finished with citrus beurre blanc and sauteed leeks over wild rice pilaf \$38

Cajun Blackened Black Tiger Shrimp Over creamy garlic grits with Cajun crème \$34

Oven Roasted Confit of Canadian Duckling Maple roasted sweet potato/cherry compote \$42

Italian Grilled Cauliflower Parmigiana Homemade tomato basil marinara sauce with fresh Buffalo mozzarella \$24

<u>Sides</u>

Parmesan Garlic French Fries \$6 Seasonal Vegetable Medley \$6

Fresh Asparagus With extra virgin olive oil \$8

*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



Sashimi Ahi Tuna (chilled)

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

Bamboo Chicken Shawarma Skewers Fresh mint cucumber yogurt dip \$14