

CATCH35

SEAFOOD & PREMIUM STEAKS

FIRST COURSE

guests choose one on site

SHRIMP & CRAB BISQUE

MIXED GREENS

roma tomatoes, carrots, tomato basil vinaigrette

CAESAR

parmesan crouton

SECOND COURSE

guests choose one on site

PHAD THAI

chicken or veggies & tofu

rice noodles, bean sprouts, chili, egg, tofu, peanuts, lime

MILANESE STYLE LAKE SUPERIOR WHITEFISH

parmesan & panko crusted, yuzu beurre blanc, pickled onions, baby arugula, cherry tomatoes, citrus vinaigrette

GRILLED ATLANTIC SALMON

cucumbers, shallots, lemon dill

FILET MIGNON MEDALLIONS

maître d'hotel butter, parmesan garlic roasted red potato, creamed spinach, roasted garlic

CRISPY FISH & CHIPS

French fries, coleslaw, tartar sauce, malt vinegar, lemon

AUSTRALIAN LAMB CHOPS

maître d'hotel butter, parmesan garlic roasted red potato, creamed spinach, roasted garlic

DESSERT

guests choose one on site

CHEESECAKE

seasonal

KEY LIME PIE

graham cracker crust filled with light key lime custard, topped with whipped cream