

DINNER



entrées

Your ticket price includes a choice of one of the following selections
All entrées are served with fresh bread and butter and a mixed green side salad

FAMOUS CHICKEN CHANHASSEN

Roasted chicken breast stuffed with Minnesota wild rice dressing, topped with our signature Hollandaise sauce and served with fresh steamed vegetables

GRILLED TOP SIRLOIN GF

Top sirloin steak served with roasted potatoes and fresh steamed vegetables

CORNMEAL CRUSTED WALLEYE

Adobo spices, cornmeal, rice pilaf, fresh steamed vegetables

CHICKEN TENDERS

Crispy, boneless fried chicken filets served with fries and a side of ranch dressing

FETA-ALFREDO ROTINI

Tri-color rotini, carrots, green beans, asparagus, oregano-spiced grilled chicken, house-made creamy feta-alfredo sauce

VEGETABLE LASAGNA V

Ricotta and mozzarella cheeses, carrot, celery, onion, mushroom with house-made marinara sauce, served with fresh steamed vegetables

IMPOSSIBLE™ MEATLOAF V • GF (Limited Availability)

Plant-based meat (vegan), chickpeas, peas, carrots, onions, mushrooms, celery, spinach, wild rice, panko crumbs, house-made marinara, served with roasted potatoes and steamed vegetables

GREEK CHAN SALAD

Fresh-cut romaine lettuce, seasoned chickpeas, kalamata olives, red & yellow bell peppers, cherry tomato, cucumber, feta cheese, oregano-spiced grilled chicken breast, pita bread, tzatziki vinaigrette

ENHANCEMENTS:

Skewer of shrimp 6 • Melted bleu cheese 4 • Sautéed mushrooms 3 • Sautéed onions 3

upgrades

FRESH ATLANTIC SALMON

Baked, fresh Atlantic salmon with faye beet sauce, accompanied with rice pilaf and freshly grilled asparagus 9

PRIME RIB GF

Slow-roasted prime rib rubbed with our special blend of seasonings, accompanied with au jus, roasted potatoes and fresh steamed vegetables 15

GF = Gluten-Free V = Vegetarian

This facility is not dairy, soy, nut, shellfish or wheat-free.

Tax not included in prices • Please drink responsibly

18% gratuity will be added to parties of eight or more.