

# Plated Dinner Services

## **Signature Marinated Beef Tenderloin**

*With Merlot Reduction - 22*

## **Chicken with Rosemary and Cranberry**

*Topped with blue cheese butter - 19*

## **Fire Roasted Pepper Chicken**

*Parmesan sauce, feta cheese - 19*

## **Chicken Marsala**

*Marsala wine reduction, fresh portabella mushrooms - 19*

## **In-crusted Beef Loin Steak**

*Kona coffee, sea salt, cocoa - 22*

## **Stuffed Black Tiger Shrimp**

*Crab Stuffing, garlic butter sauce - 22*

## **Caribbean Barbecue Pork Loin**

*Brushed with chimicurri sauce - 19*

## **Chicken Breast Kiev**

*Stuffed with butter and herbs - 19*

## **Chicken Breast Cordon Bleu**

*Topped with Asiago cream sauce - 19*

## **Chicken Florentine**

*Spinach, heavy cream, crumbled bacon - 18*

## **Salmon/Cod Oscar**

*Crab meat, bread crumbs, asparagus and hollandaise - 22*

## **Center Cut Rosemary Pork Loin**

*With brandy-butter spiced apples - 18*

## **Pit Roasted Beef Prime Rib**

*Au-Jus, horseradish aioli - 28*

## **Dragon Roll Salmon**

*Salmon Filet, Asian and Sriracha Aioli and Panko -22*



The  
**Lake View Restaurant**  
At Koshkonong Mounds Country Club

Consuming raw or under cooked meats and poultry can cause an increased risk of food borne illness.