



Dinner Entrée Selections

All entrée selections served with choice of Caesar or mixed green salad, choice of starch and vegetable, hot rolls.

Plated Entrées

Beef

Grilled New York Strip

A 21 day aged, hand cut, USDA Choice New York Strip topped with a wild mushroom demi-glace.
\$19.95

Roasted Prime Rib of Beef

A herb crusted Prime Rib of Beef, slow roasted and served with Au jus.
\$19.95 \$21.95

Char-Grilled Sliced Filet of Beef

A char grilled whole tenderloin of beef sliced and topped with a Pinot Noir Jus.
\$24.95 \$27.95

Maytag Blue Cheese Crusted Filet Mignon

A 21 day aged, hand cut, USDA Choice Filet, crusted with Maytag Blue Cheese and wrapped with a Peppered Apple Wood Smoked Bacon and topped with a caramelized shallot and Cabernet Jus.
\$32.95

Sliced Roast Beef

Slow Roasted Inside Round, sliced and topped with demi glace.
\$16.95

Char-Grilled Sirloin of Beef

A generously cut sirloin, char grilled and topped with a garlic herb butter.
\$17.95

Tenderloin and Shrimp

Petite cut filet with a cabernet sauce and sautéed shrimp scampi on a bed of baby spinach.
\$31.95

Tenderloin and Lobster

A petite cut filet with a cabernet jus and a broiled lobster tail.
\$34.95





Poultry

Apple Cranberry Chicken

Boneless chicken breast stuffed with an apple and cranberry stuffing, glazed with a fruit jus.
\$17.95

Stuffed Breast of Chicken Florentine

Breast of Chicken stuffed with spinach, herbs and cheese topped with a roasted red pepper coulis.
\$18.95

Chicken Oscar

Roasted chicken breast topped with snow crab meat, asparagus and bearnaise sauce.
\$20.95

Chicken Aristocrat

Boneless chicken breast stuffed with a blend of mushrooms and cheese, wrapped with apple wood smoked bacon and topped with a parmesan and Asiago cream.
\$18.95

Chicken Piccata

Seared breast of chicken topped with artichoke hearts, capers and a lemon beurre blanc.
\$18.95

Encrusted Chicken Breast Alfredo

A boneless breast of chicken encrusted with seasoned bread crumbs and topped with Alfredo Sauce.
\$15.95

The Heights Stuffed Chicken

A boneless breast of chicken stuffed with vine ripened tomatoes, fresh basil, roasted garlic and Feta cheese, topped with an Asiago and Roasted Red Pepper Cream.
\$19.95





Pork ~ Veal ~ Lamb

Roasted Garlic & Rosemary Rubbed Pork Loin

A lean Pork Loin rubbed with roasted garlic and fresh rosemary, sliced and topped with a herb infused demi glace.

\$17.95

Stuffed Pork Loin

An apricot stuffed pork loin, roasted and topped with a dried cherry and port wine reduction.

\$18.95

Twin Stuffed Chops

Lean pork chops stuffed with an apple and cranberry stuffing.

\$19.95

Stone-Ground Mustard Crusted Boneless Leg of Lamb

Wisconsin raised boneless leg of lamb, crusted with stone ground mustard, sliced and topped with a Balsamic infused, California Syrah wine sauce.

\$23.95

Braised Veal Osso Bucco

Braised veal shanks, served with a with mushroom demi-glace.

\$23.95

Calypso Style Smoked Pork Loin

A heavily rubbed lean pork loin, lightly smoked, sliced and served with a fresh citrus and jalapeño sauce.

\$18.95

Seafood

Seared Atlantic Salmon

Fresh Salmon Filet, seared and topped with a key lime and garlic beurre blanc.

\$18.95

Crab Stuffed Jumbo Shrimp

Jumbo Shrimp Stuffed with a crab filling and topped with a crab and cognac sauce.

\$22.95

Shrimp Scampi

Jumbo Shrimp sautéed with fresh garlic, Wisconsin sweet cream butter and White Wine. Served on a bed of Angel Hair Pasta or Baby Spinach

\$20.95

Seafood Stuffed Salmon

A fresh filet of Salmon stuffed with a combination of Snow Crab, Gulf Shrimp and a blend of herbs and spices and topped with a lemon beurre blanc.

\$22.95

Live Maine Lobster

A traditional presentation with drawn butter and lemon wedges.

\$Market Price

