



SIEBKENS  
RESORT

### Plated Dinner Entrees

<b>Beef Wellington</b>	\$27.95
Tenderloin filet seared to medium rare, topped with a mushroom Duxelle and baked in a puff pastry. Finished with a mushroom wine sauce.	
<b>Tenderloin Beef au Poivre</b>	\$26.95
Pepper crusted tenderloin filet prepared to medium rare served.	
<b>Tenderloin and Prawns</b>	\$35.95
Five-ounce tenderloin medallion, seared to medium rare paired with sautéed prawns.	
<b>Hangar Steak</b>	\$25.95
Marinated hangar steak served with an onion cream sauce.	
<b>Fire Cracker Ribeye</b>	\$25.95
Cajun crusted beef ribeye, grilled to medium rare.	
<b>Prime Rib of Beef Au Jus</b>	\$24.95
Queen cut of slow roasted prime rib roast served medium rare with a mushroom au jus.	
<b>Siebken's Roast Chicken</b>	\$18.95
Slow roasted half chicken with our house seasonings.	
<b>Chicken Florentine</b>	\$22.95
Scaloppini of chicken breast wrapped around a spinach, mushroom, water chestnut and herb stuffing. Served on a bed of rice pilaf and finished with a mushroom cream sauce.	
<b>Herbed Chicken Breast</b>	\$15.95
Marinated, grilled chicken breast topped with lemon pepper cream sauce. Served with rice pilaf and seasonal vegetables.	
<b>Chicken Cordon Bleu</b>	\$23.95
Chicken breast stuffed with country ham and Swiss cheese served with a Mornay sauce.	
<b>Grilled Chicken &amp; Pesto Tortellini</b>	\$18.95
Cheese filled tortellini tossed in a pesto cream sauce and topped with a grilled chicken breast.	



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**Tuscan Pork** \$19.00  
Sliced, herb rubbed roasted pork tenderloin. Served with a Marsla wine sauce.

**Roast Duck** \$20.95  
Siebken's world famous duck, slow roasted and served with wild rice, braised red cabbage and a classic orange sauce.

**Teriyaki Glazed Salmon** \$23.95  
Atlantic salmon filet glazed with a teriyaki sauce.

**Pan-fried Walleye** \$21.95  
Walleye filet lightly breaded and seasoned, pan-fried and served with rice pilaf and seasonal vegetables.

**Pasta Mona Lisa** \$16.95  
Bow tie pasta with a hearty sauce of Italian sausage, fresh tomatoes, onions, crushed red peppers and finished with a touch of cream. Served with fresh, grated Parmesan.

**Cheese Tortellini** \$15.95  
Cheese filled tortellini tossed in a pesto cream sauce with sautéed mushrooms, onions and sun-dried tomatoes.

**Wild Mushroom Ravioli with Marsala Wine Sauce** \$17.95  
Ravioli with an assortment of wild mushrooms blended with ricotta cheese. Topped with a Marsala wine sauce and served with asparagus cuts and sautéed grape tomatoes.

*Entrée selections included Chef selected side dishes, assorted dinner rolls and poppy seed bread.*

*A 18% taxable service charge and 5.5% state sales tax will be added to all costs.*

*Prices are subject to change.*