

the
FITZGERALD
1874



the MENU

PLATED DINNER MENU

CHICKEN & DUCK

Chicken Parmesan | 32

Panko and parmesan encrusted chicken breast, garlic smoked cherry tomatoes, crispy dijon smashed red potatoes, roasted broccoli

Chicken Scallopini | 32

Chicken breast in a light lemon, white wine and mushroom cream sauce with fettuccine and roasted asparagus

Chicken Creole | 30

Spice rubbed chicken breast, creole cream sauce, green chili yukon mashed potatoes, corn maque choux

Glazed Chicken | 33

"Carolina Gold molasses" glazed roasted chicken breast with drumette, roasted sweet potatoes, patty pan squash, crispy leek

Lemon Chicken | 30

Garlic lemon grilled chicken, cucumber dill pico, sun dried tomato rice, red bean puree

Artichoke Chicken | 34

Artichoke stuffed chicken breast with drumette, red pepper cream sauce, garlic spinach orzo, heirloom tomato saute

Door County Duck | 47

Maple Leaf breast of duck, Door County cherry marmalade, three potato hash with seared pork belly and caramelized fennel, grilled asparagus, balsamic reduction

Cherry Smoked Duck | 47

Maple Leaf Smoked duck breast, blueberry ginger sauce, wild rice blend, red pepper chili and garlic haricot verts

*Each dinner option comes with assorted dinner rolls and side salad.

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BEEF & PORK

Peppercorn Beef Tenderloin | 56

USDA Choice beef tenderloin, peppercorn red wine demi, grilled portabella mushroom, garlic mashed potatoes

Roast Sirloin | 44

Roast sirloin of beef, brandy and tarragon crimini mushrooms, brown butter carrots, roasted garlic tri-colored potatoes

Seared Strip Steak | 53

USDA Choice strip steak pan-seared, smoked tomato butter, tri-colored roasted fingerling potatoes, bacon brussel sprouts

Braised Short Ribs | 46

Stout braised beef short rib, natural pan gravy, horseradish mashed potatoes, rosemary roasted young carrots

Prime Rib | 54

USDA Choice Prime Rib, garlic baby red potatoes, green beans with caramelized onions

Stuffed Pork Loin | 34

Apricot and prosciutto stuffed pork loin, natural jus, olive oil and thyme roasted rainbow carrots, Mediterranean grain blend

Herb Crusted Pork | 36

Herb crusted prime rib of pork, sour cream and chive mashed potatoes, green bean bundles, cranberry glaze

Pork Medallions | 34

Garlic pork medallions, sage cream sauce, pancetta-parmesan gnocchi, asparagus and yellow tomato saute

Grilled Pork | 39

Grilled pork porterhouse, cherry whiskey sauce, broccolini, creamy squash risotto

Chipotle Pork Tenderloin | 35

Chipotle rubbed pork tenderloin, sun-dried tomato-cilantro butter, cowboy beans with roasted poblanos, sweet corn fritter

Glazed Pork Chop | 34

Pan roasted, brined pork chop, rosemary demi-glace, fire-roasted apples, maple glazed sweet potatoes

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FISH & MEATLESS

Pesto Crusted Salmon | 45

Pesto crusted salmon, lemon gremolata, purple potato puree, tri-colored roasted garlic carrots

Mahi Mahi | 45

Seared mahi mahi, basmati rice, spiced mango sugar snap peas

Lemon Halibut | 47

Lemon butter halibut, balsamic grilled vegetable medley, mint and feta Israeli couscous

Walleye | 46

Brown butter walleye, cranberry wild rice, curry roasted cauliflower

Cauliflower Steak | 26

Charred cauliflower steak, capellini puttanesca, asparagus

Succotash Stuffed Portabella | 28

Smoked spaghetti squash, pumpkin seed pesto

Roasted Squash Ravioli | 30

Roasted squash ravioli in brown butter, topped with sage, candied walnuts and parmesan cheese, garlic roasted cauliflower

Wild Mushroom Ragout | 26

Wild mushroom and parsnip ragout, smoked gouda polenta and roasted brussel sprouts

Stuffed Shells | 28

Spinach and artichoke stuffed shells, white wine cream sauce, lemon garlic broccoli

Vegetarian Gnocchi | 28

Potato Gnocchi with leeks, dried cranberries, sweet potatoes and goat cheese, brown butter sauce

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SIDE SALAD OPTIONS

Mandarin Bok Choy Salad

Seasonal greens, bok choy leaves, green onion, chow mein noodles, mandarin-ginger vinaigrette

Acropolis Salad

Romaine, red leaf and fresh mint, grape tomatoes, feta cheese, cucumber vinaigrette

Southwest Jicama Salad

Seasonal greens, grilled endive, jicama, black beans, tortilla strips, cilantro vinaigrette dressing

Cranberry Spinach Salad

Pea greens, spinach, dried cranberries, sunflower seeds, blue cheese, honey-cranberry vinaigrette

House Salad

Traditional iceberg and romaine lettuce, house ranch, Italian or French dressing available

Caesar Salad

Romaine lettuce, sourdough croutons, parmesan cheese

Mini Wedge Salad

Iceberg lettuce, bacon, scallions, blue cheese dressing

ADD ON:

Plated dinner to include pre-set family-style relishes with dip (green onions, radishes, green olives, broccoli & cauliflower | \$2.50 Per Person