

Menus

MAUMEE BAY LODGE

DINNER ENTRÉES

SPECIALTY SALADS \$2.75 Additional per Person

BETTY'S SALAD

Fresh Spinach Greens with Crumbled Bacon
Chopped Egg and Bean Sprouts
Served with a Sweet Russian Dressing

BIBB SALAD

Bibb Lettuce with Haricot Verts "Green
String Bean" and Roasted Red Pepper
Served with a Green Goddess Dressing

BISTRO SALAD

Garden Greens with Bleu Cheese,
Sliced Pears and Toasted Pecans
Served with a Raspberry Vinaigrette Dressing

CAESAR SALAD

Romaine Lettuce with Shaved Parmesan Cheese
and Garlic Croutons
Served with a Traditional Caesar Dressing

GREEK SALAD

Mixed Greens with Crumbled Feta Cheese,
Kalamata Olives, Diced Tomato, Green
Pepper, Red Onion and Cucumbers
Served with a Traditional Greek Dressing

DINNER ENTRÉES

Include Garden Salad with House Dressings, Chef's Selection of Side Dish and Vegetable,
Pastry Chef's Dessert Selection, Assorted Rolls with Butter and
100% Colombian Coffees and Hot and Iced Teas

STRIP STEAK*

Grilled 10 Oz. Strip Steak with Peppercorn Sauce
\$26.95 per Person

PETITE FILET MIGNON*

Tender 6 Oz. Seasoned and Grilled Filet Mignon
\$28.95 per Person

MIXED GRILL OSCAR*

6 Oz. Petite Filet Mignon with a
4 Oz. Grilled Breast of Chicken
Topped with Fresh Asparagus Spears,
Jumbo Lump Crabmeat and a Creamy Hollandaise
\$30.95 per Person
Add 2 Jumbo Grilled Shrimp or Lump Crab Cakes for
\$3.00 per Person

Enhance Your Mixed Grill
with a Maine Lobster Tail (Market Price)

BEEF WELLINGTON*

Tender Filet Wrapped in Duxelles,
Prosciutto and Puff Pastry,
Topped with a Wild Mushroom Ragout
\$34.95 per Person

CHICKEN MARSALA

Chicken Breast Sauteed and Smothered
in Mushroom Marsala Sauce
\$18.95 per Person

GRILLED CHICKEN NORMANDY

Tender Chicken Breast Grilled and Topped with an
Apple Brandy Cream Sauce
\$19.95 per Person

*Please note that all beef entrées are cooked to a medium temperature.
We gladly offer two or more entrées at an additional fee of \$1.00 per person
for each additional entrée. Some restrictions may apply.

All Prices are Subject to a 20% Taxable Service Charge and Sales Tax. Prices are Subject to Change.

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TUSCAN CHICKEN

Grilled Chicken Breast Coated in Grated
Asiago Cheese and Breadcrumbs,
Served with a Red Pepper Cream Sauce
Tossed with Penne Pasta
\$19.95 per Person

CHICKEN CORDON BLEU

A Chicken Breast Stuffed with Ham and Swiss Cheese,
Breaded and Baked Until Golden Brown and
Served with a Dijon Cream Sauce
\$19.95 per Person

BACON WRAPPED TURKEY FILET

5 Oz. Turkey Filet Wrapped in Bacon
Served with a Cranberry Demi Glace
\$21.95 per Person

HONEY THYME GLAZED PORK LOIN

Slow Roasted Honey Thyme Glazed Pork Loin,
Accompanied by a Tomato Coulis
\$18.95 Per Person

PAN SEARED SALMON FILLET

Pan Seared Salmon Fillet with
Pomegranate Chipotle Glaze and Mango Salsa
\$24.95 Per Person

TUNA STEAK*

Herb Marinated and Grilled
Served with Warm Tomato and Eggplant Salsa
\$25.95 per Person

SUN-DRIED TOMATO RAVIOLI**

Fresh Vegetables Sauteed in a Pesto Cream Sauce with a
Sun-Dried Tomato and Asiago Cheese Ravioli
\$18.95 per Person
Add Grilled or Blackened Chicken Strips for \$2.00
Additional Per Person

VEGETABLE WELLINGTON**

Fresh Seasonal Vegetables Sautéed in Garlic Olive Oil
and White Wine, Baked in a Puff Pastry
\$17.95 per Person

LENTIL PILAF PORTABELLA***

Roasted Portabella Mushroom with an Herbed Lentil Pilaf
and Topped with a Tomato Ragout
\$16.95 per Person

**Vegetarian and Vegan Selection

***Vegetarian, Vegan and Gluten Free Selection

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