

COMPASS COURSE

a guided taste of Vermont comfort and lakeside elegance, crafted with fresh ingredients

STARTERS

Kale Parmesan Salad  

fresh kale tossed with shaved parmesan and a lemon herb vinaigrette

Dinner Rolls 

arm rolls brushed with herb-garlic butter

ENTREE SELECTIONS

Chef-Carved Prime Rib 

slow-roasted and served with au jus and creamy horseradish

Chicken Piccata 

tender chicken thighs in a lemon cream sauce with capers

Roasted Vegetable & Grain Salad 

a hearty mix of roasted vegetables and grains with maple balsamic and herbs

ACCOMPANIMENTS

Sesame Brussels Sprouts  

roasted brussels sprouts finished with toasted sesame

Potato Au Gratin  

thin-sliced potatoes baked in a rich, creamy cheese sauce

DESSERT

Chocolate Mousse Cake 

Served with homemade vanilla cream and seasonal berries

coffee and tea available on request with dessert

\$33.99 PER PERSON

Make your event even more exciting:

Ask us about adding a DJ, Trio,
Band, Magician, casino night, or a
visit from Champ the Lake Monster!

 Vegetarian  Gluten Free  Vegan

20% service charge will be added to your check.

Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs
may increase your risk of food borne
illness, especially if you have
certain medical conditions.

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