

**Dinner Menu #1**

Private events of **25 or more require a pre order on courses one and two no later than 72 hours prior** to your scheduled event. Additionally, any plated event of **25** or more with steak as a menu option will only be offered **ONE** steak temperature i.e. medium

**Course One**

*With a preorder: each guest may choose one of the following*

*With no preorder: one item will be selected to be given to each guest*

**House Salad** *GF*

*Spring mix tossed in balsamic, roasted red peppers, feta cheese, kalamata olives, & pepperoncinis*

**Wedge Salad**

*Wedge of iceberg, bleu cheese dressing, bleu cheese crumbles, diced tomatoes, scallions*

**Butternut Squash Soup** *GF*

*Our oldest and most popular recipe, topped with Granny Smith apple relish*

**Course Two**

*Each guest may enjoy one of the following…*

**6oz Filet Mignon** *GF*

 *8oz Filet +$7 / per person*

*Hand cut, woodfyre grilled and topped with red wine butter, served with Bonfyre mash & fresh vegetables*

**BBQ Ribs & Chicken**

*Slow roasted and smothered in our homemade Bourbon BBQ, Bonfyre mash & fresh vegetables*

**Pan Seared Scottish Salmon**

*Pan seared Scottish salmon, served with fresh zucchini noodle scampi on parmesan béchamel sauce, topped with local baby kale sprouts*

**Grilled Jumbo Shrimp** *GF*

*6 Grilled Shrimp, Sticky rice, Asian slaw & fresh vegetables*

**Course Three**

***A guaranteed guest count is required to offer this dessert***

*Each guest will be served one of the following…*

**Flourless Chocolate Cake**

***$40 per person***



**Dinner Menu #2**

Private events of **25 or more require a pre order on courses one and two no later than 72 hours prior** to your scheduled event. Additionally, any plated event of **25** or more with steak as a menu option will only be offered **ONE** steak temperature i.e. medium

**Course One**

*With a preorder: each guest may choose one of the following*

*With no preorder: one item will be selected to be given to each guest*

**House Salad** *GF*

*Spring mix tossed in balsamic, roasted red peppers, feta cheese, kalamata olives, & pepperoncinis*

**Butternut Squash Soup** *GF*

*Our oldest and most popular recipe, topped with Granny Smith apple relish*

**Course Two**

*Each guest may enjoy one of the following…*

**9oz Prime Top Sirloin** *GF*

*Hand cut, woodfyre grilled and topped with rosemary garlic butter, served with Bonfyre mash & fresh vegetables*

**Pan Seared Scottish Salmon**

*Pan seared Scottish salmon, served with fresh zucchini noodle scampi on parmesan béchamel sauce, topped with local baby kale sprouts*

**Half Rack BBQ Baby Back Ribs**

*Slow roasted and fall off the bone tender, smothered in our homemade bourbon BBQ sauce, served with Bonfyre mash and fresh vegetables*

**Jambalaya** *GF*

*Chicken, Andouille sausage, shrimp in a spicy creole rice*

**Course Three**

***A guaranteed guest count is required to offer this dessert***

*Each guest will be served one of the following…*

**Crème Brulee**

***$35 per person***



**Dinner Menu #3**

Private events of **25 or more require a pre order on courses one and two no later than 72 hours prior** to your scheduled event.

**Course One**

*With a preorder: each guest may choose one of the following*

*With no preorder: one item will be selected to be given to each guest*

**House Salad** *GF*

*Spring mix tossed in balsamic, roasted red peppers, feta cheese, kalamata olives, & pepperoncinis*

**Butternut Squash Soup** *GF*

*Our oldest and most popular recipe, topped with Granny Smith apple relish*

**Course Two**

*Each guest may enjoy one of the following…*

**Grilled Jumbo Shrimp** *GF*

*5 Grilled Shrimp, Sticky rice, Asian slaw & fresh vegetables*

**Herb Rotisserie Chicken** GF

*Marinated and slow roasted, served with Bonfyre mash & fresh vegetables*

**Mort’s Pot Roast**

*Red wine glaze, shiitakes, spinach, baby carrots & Bonfyre mash*

**Pan Fried Walleye**

*Coated in panko bread crumbs, served with roasted rosemary potatoes & fresh vegetables*

**Course Three**

*Each guest will be served the following…*

**Assorted Mini’s**

*Mini cream cheese parfait style desserts, 6 different flavors changing seasonally*

***$30 per person***



**Lunch Menu #1**

Private events of **25 or more require a pre order on courses one and two no later than 72 hours prior** to your scheduled event.

**Course One**

*Each guest will be served the following…*

**~House Salad** *GF*

*Spring mix tossed in balsamic, roasted red peppers, feta cheese, kalamata olives, & pepperoncinis*

**Course Two**

*Each guest may enjoy one of the following…*

**Chicken Parmesan**

*Italian cheese blend, parmesan cheese, marinara sauce, & garlic alfredo fettuccini*

**Grilled Jumbo Shrimp** *GF*

*Wood-fyred and served with sticky rice, Asian slaw & fresh vegetables*

**Jambalaya**

*Chicken, andouille, shrimp, onions, celery, green bell peppers, Creole rice & Cajun seasoning*

**Mort’s Pot Roast**

*Slow roasted pot roast, red wine glaze, shiitakes, spinach, garlic & baby carrots*

**Pan Fried Walleye**

*Coated in panko bread crumbs, served with roasted rosemary potatoes & fresh vegetables*

**Course Three**

*Each guest will be served the following…*

**~Assorted Mini’s**

*Mini cream cheese parfait style desserts, 6 different flavors changing seasonally*

***$22 per person***



**Lunch Menu #2**

Private events of **25 or more require a pre order on courses one and two no later than 72 hours prior** to your scheduled event.

**Course One**

*Each guest may enjoy one of the following…*

**~Grilled Fish Tacos**

*2 Seared fish Taco, chipotle mayo, fresh pico de gallo, served with black bean salad as side*

**~California Turkey Burger**

*Avocado, tomato, lettuce, lemon pepper mayo, served with shoestring potatoes*

**~Bonfyre Bacon Cheeseburger**

*Hormone-free, grass fed beef cooked medium, served with Lettuce, tomato, onion & shoestring potatoes*

~**Southwest Chicken Salad**

*Romaine spring mix, black beans, corn, pepper jack cheese, tri pepper mix, avocado, quinoa, & pico de gallo tossed in cilantro lime vinaigrette*

**Course Two**

*Each guest will be served the following…*

**~Assorted Mini’s**

*Mini cream cheese parfait style desserts, 6 different flavors changing seasonally*

***$18 per person***