

***Three-Course Dinner Package***

First Course:

*- Choose one to share –*

**Walleye Cakes\***

*Pan-fried walleye cakes with pepper salsa, lemon remoulade & herb oil.*

**Spinach & Artichoke Dip**

*Creamy spinach & artichoke dip, served warm in a bread bowl.*

**Scotch Egg\***

*Soft boiled egg wrapped in local pork sausage. Served with remoulade & tossed greens.*

Second Course:

**Seafood “Chowdah”**

*A crock of East Coast Style chowder with buttered croutons & chives.*

**House Salad**

*Fresh mixed greens and vegetables served with your choice of house-made dressing.*

**Caesar Salad**

*Crisp romaine tossed with our house-made Caesar dressing, served with parmesan and croutons*

Third Course:

**Almond Crusted Walleye\***

*Pan fried & topped with brown butter. Served with mashed potatoes & local vegetables.*

**Pappardelle Pasta**

*House-made pappardelle pasta with tomato ragu & fresh herbs.*

**Chicken & Parmesan Risotto\***

*House-made parmesan risotto topped with sautéed chicken breast & fresh herbs.*

**Grilled Sirloin\***

*12 oz. Sirloin topped with cippolini onions, served with mashed potatoes & local vegetables.*

*Many of our Selections can be prepared gluten free. Please ask your server*

*\*The Water Street Inn requests that you please inform your server of any dietary concerns or constraints*

*\*Please note there are health risks involved in consuming raw or undercooked meat and fish*