



Dinner Menu

Starters

Grilled Shrimp - Orange Teriyaki	8
Mini Beef Wellingtons - Horseradish Cream	10
Fried Calamari - Roasted Garlic Lemon Aioli	10
Crab Cakes - Seared Cakes on Fried Spinach with a Cajun Cream	12
Frog Legs - Sautéed or Fried, White Wine Garlic Aioli	12

Soups

House Soup - French Onion	6
Soup Du Jour - Ask Your Server	7

Salads

Farmhouse - Lettuce Blend, Tomato, Onion, Cucumber, Provolone Cheese, Croutons, House Made Farmers Cheese, Red Wine Vinaigrette	6
Caesar - Romaine, Croutons, Parmesan, House Caesar	7
Spinach - Spinach, Spinach, Egg, Red Onion, Tomato, Cucumber, Parmesan, Croutons, With Bacon Vinaigrette	8

Add Chicken to Salad +4
Add Bowl of Soup to Salad +4



All Entrees Served with Dinner Salad, Vegetable, and Starch
(No Vegetable or Starch with Pastas)

Mains

Chicken or Shrimp Fettuccini - Alfredo Sauce	16/18
Chicken Cordon Bleu - Seared Chicken, Spinach, Ham, Cream Sauce	18
Seared Salmon - Seared Salmon, topped with a Mushroom and Bacon Pan Sauce, on a Polenta Cake	24
Seared Duck Breast - Served with LaChance's own cherries, and Brandy Pan Sauce, Or with an Orange and Brandy Reduction over Wild Rice	26
Smoked Bone in Pork Chop - Cherrywood Smoked and topped with Red Onion Jam, or served with Red Wine Cherry Reduction	26
10 Oz Ribeye - Includes Topping or Sauce (1)	28
12 oz Strip - Includes Topping or Sauce (1)	26
8 oz Filet - Includes Topping or Sauce (1)	34

Starches

Mashed Potatoes
Baked Potato
Twice Baked Potato
Herb Risotto
Wild Rice Pilaf

Dressings

Caesar
Ranch
Mayfair
Red Wine Vinaigrette
Poppyseed

Toppings/ Sauces

Sautéed Mushroom & Onion
Red Wine Cracked Pepper Sauce
White Wine Mushroom
Horseradish Sauce