

Friday Evening Dinners at the Green Fountain Inn

6:00-9:00

Chef Michael Doud

Menu

Shallot Butter Grilled Alaskan Sockeye Salmon.....22.95

Served with melon berry salsa

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Cajun Blackened Salmon22.95

Served with Louisiana Remoulade

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Cedar grilled Chicken Breast.....21.95

With Mint melon Salsa Medley

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Ginger lime grilled Shrimp.....22.95

Garlic and soy sauce Marinated shrimp with ginger and lime

Vegetarian requests can be accommodated

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*Entrees come with a choice of soup or salad
our signature homemade breads, and
a side of chef's choice vegetable and starch*

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Desserts.....4.00

Baker's choice of seasonal confections

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*We have a nice variety of beers and wines available
Many of our wines are imported from Italy, Spain, France, Switzerland and Chile*

Reservations are appreciated. 715-258-5171 or 800-603-4600

The Green Fountain Inn
604 South Main Street
Waupaca, WI 54981
258-5171

- New England Crab Cakes 9.50
2 cakes drizzled with crab Louis sauce, served on a bed of mixed greens with fresh fruit, veggies and Poppy seed dressing.
- Roast Beef Panini 9.50
A grilled Panini with roast beef, horseradish mayo, caramelized onions, provolone cheese and greens.
- The California Panini 8.50
A grilled Panini with turkey, Swiss cheese, fresh garden cucumbers and California mayo.
- Chicken Caesar Salad 8.50
Grilled chicken breast, mixed greens, seasoned croutons, red onions and Caesar dressing.
- Greek Salad 8.50
Roasted tomatoes, olives, red onion, marinated artichokes and crumbled feta cheese served on a bed of greens, drizzled with homemade Italian dressing.
- Caprese Panini 7.50
A grilled Panini with tomatoes, Greek seasoning, mozzarella cheese and parmesan basil pesto.
- Granny Apple Panini 8.50
A grilled Panini with granny smith apple slices, cheddar cheese, fresh spinach and ham.
- Veggie Delight 8.00
A grilled Panini with sprouts, tomatoes, red onions, garden cucumbers, muenster cheese and horseradish mayo.