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PERRON'S

ITALIAN BISTRO ON THE LAKE

# Sul Lago

DINING ROOM AND  
BAR HOURS

MONDAY- THURSDAY  
5PM-9PM

FRIDAY AND SATURDAY  
5PM-10PM

CLOSED SUNDAYS

## Appetizers

BASKET OF BREAD ... 3

BRUSCHETTA ... Choices listed below. 11

Wild Mushroom and Truffle Oil    Roasted Tomato and Mozzarella

STUFFED MUSHROOMS ... Sweet sausage, fresh herbs, provolone, and tomato sauce. 11

MUSSELS ... White wine, tomatoes, onion, basil, and butter. 12

CALAMARI ... Baby squid, pepperoncini, garlic butter, and tomato sauce. 12

MEDITERRANEAN OLIVES ... Fresh mozzarella, parmesan reggiano, and olive oil. 11

BURRATA AND PROSCIUTTO ... Burrata cheese, prosciutto di parma, fig jam, and truffle oil. 14

BAKED POLENTA CAKE ... Smoked provolone polenta, sausage, peppers, onions and tomato sauce. 10

MOUNTAIN GORGONZOLA ... Aged gorgonzola, herb toasted bread, heirloom tomatoes, and balsamic. 12

## Soup & Small Salads

TOMATO BASIL SOUP ... Cup 4 / Bowl 8

WILD MUSHROOM SOUP ... Cup 4 / Bowl 8

HOUSE ... Baby greens, cucumber, carrots, tomatoes, and a basil balsamic vinaigrette. 7

BAKED GOAT CHEESE AND APPLE ... Baked goat cheese, apples, walnuts, and a vanilla bean vinaigrette. 9

CAESAR ... Romaine lettuce, croutons, parmesan cheese, and a caesar vinaigrette. 7

TOMATO MOZZARELLA ... Heirloom tomatoes, fresh mozzarella, baby greens, basil, balsamic vinegar, olive oil, and parmesan. 9 Add avocado 4

APPLE BLUE CHEESE ... Baby greens, apples, toasted walnuts, blue cheese, dried cranberries, and honey mustard vinaigrette. 9

BLUE CHEESE ... Romaine lettuce, tomatoes, bacon, and a blue cheese dressing. 8

## Sandwiches

Served with your choice of soup or house salad.

CHICKEN ... Sautéed chicken, prosciutto, smoked provolone, tomatoes, baby greens, and a basil mayo. 17

MEATBALL ... House-made meatballs, fresh mozzarella, and tomato sauce. 16

STEAK ... Sliced marinated steak, sautéed onions, peppers, baby greens, and horseradish mayo. 18

## Entrée Salads

BLACKENED SALMON SALAD

Baby greens, pea shoots, pea pods, and sweet peas with a yogurt honey thyme vinaigrette. 21

CHICKEN SALAD

Baby greens, tomatoes, avocado, cucumbers, and basil balsamic vinaigrette. 18

STEAK SALAD

Baby greens, tomatoes, avocado, and blue cheese dressing. 21

## Steaks

All steaks come with a choice of fresh vegetables, or roasted garlic mashed potatoes. No substitutions.

18 OZ. SIRLOIN ... 34

21 OZ. RIBEYE ... 42

10 OZ. FILET ... 38

All steaks can be enhanced with your choice of:

Sul Lago Style

Caramelized onions, mushrooms, topped with a blue cheese and fresh herb cream sauce. 3

- Or -

Steak au Poivre Style

Peppercorn encrusted, topped with a cognac cream sauce. 3

## Choice of Butters

BLUE CHEESE, FRESH HERB

PARMESAN, GARLIC, FRESH HERB

PARMESAN ENCRUSTED  
CHICKEN

Fresh herb lemon cream sauce. 22

DUCK

Slow roasted duck, butternut squash risotto, and chutney. 25

COLORADO LAMB

Herb pesto encrusted, polenta cake, watercress, goat cheese, and port cherries. 32

## Sides... \$5 Each

WILD MUSHROOM RISOTTO

ASPARAGUS

FINGERLING POTATOES AND CARAMELIZED ONIONS

WILD MUSHROOMS

ROASTED GARLIC MASHED POTATOES

PARMESAN RISOTTO

## Seafood

FRESH ALASKAN HALIBUT ... Chef's choice, inquire with server. Market

SALMON ... Norwegian salmon, baby vegetables, and fingerling potatoes with a white wine orange basil butter sauce. 22

SCALLOPS ... Baby greens, pea shoots, pea pods, and sweet peas with a yogurt honey thyme vinaigrette. 28

SCALLOP GNOCCHI ... Scallops, peas, bacon, onions, fresh herbs, and cream. 28

CIOPPINO ... Scallops, shrimp, mussels, clams, fresh fish, tomatoes, onions, celery, carrots, fresh herbs and potatoes in a spicy tomato shrimp broth. 28

We accept VISA, MasterCard, debit, or cash.