

PLATED BANQUET DINNER MENU

21% gratuity will be added. Childs portions available for children 12 & under—deduct \$5.00 from dinner prices.
(All dinners include your choice of salad, two side dishes & fresh bread, served for lunch or dinner)

Rack of Lamb with Minted Bordelaise

Encrusted with a rosemary breading, baked rack of Lamb served over Bordelaise with a touch of mint
\$26.95 per person

Seared New York Strip Roast with Green Peppercorn Sauce

Seared and baked served English style and enhanced with our zesty green pepper corn sauce
\$23.95 per person

Grilled Angus Beef Filet with Hunters Sauce

Charbroiled choice beef smothered with our wild mushroom bordelaise
\$27.95 per person

Blackened Ahi or Salmon with Lemon Beurre Blanc

Blackened to seal in flavor, Baked and drizzled with sauce
Ahi - *\$24.95* Salmon - *\$23.95*

Baked Pistachio Halibut

Fresh filet of Halibut baked in parchment with our pistachio orange butter
\$23.95 per person

Lemon Peppered Chicken Breast with Citrus Butter Glaze

Tender chicken breast seasoned with pepper, baked & doused with a tangy Citrus Butter blend
\$20.50 per person

Surf & Turf

Grilled Filet of Angus Beef served with:
6 Charbroiled Shrimp.....*\$27.95 per person*
Baked or Blackened salmon.....*\$28.95 per person*
Lobster Tail..... *Market price*

Chicken Cordon Blue

Breaded & Baked Chicken Stuffed with Alpine Swiss & ham, topped with a creamy morney sauce
\$21.95 per person

Chicken Oscar

Breaded breast of chicken sautéed golden brown & served topped with asparagus, crabmeat & hollandaise
\$21.95 per person

Herb Roasted Prime Rib

Herb Seasoned Angus prime rib, slow cooked to perfection
10oz cut.....*\$23.95 per person*
14oz cut.....*\$25.95 per person*

Grilled Marinated Portabella

Meaty Portabella mushroom marinated & grilled tender
\$19.95 per person

(Plated menu can be served buffet style.)