



Dinner Banquet Menu

All dinner entrees are served with your choice of soup and house salad.

Soda, Iced Tea, and Hot Tea INCLUDED.

Beef

USDA Prime Filet Mignon 12oz filet, served with mashed potatoes	39
Filet Medallions two 4oz filet medallions with béarnaise and bordelaise mushroom sauce, served with twice baked potato	24
Prime Rib USDA Prime Ribeye, petite cut or regular, served with a baked potato	38
USDA Prime NY Steak 16oz prime house cut, served with baked potato	38
USDA Ribeye Steak 16oz prime house cut, served with baked potato	41
Beef Tenderloin Kabob skewered tenderloin with peppers, mushrooms and onions, served with wild rice	24
Rack of Lamb with a dijon mustard crust, served with mashed potatoes	36

Chicken

Breast of Chicken Picatta breast of chicken in a lemon caper sauce, served with pasta	24
Breast of Chicken Marsala breast of chicken in a marsala wine sauce with mushrooms, served with wild rice	24
Chicken Kabob skewered chicken, with peppers, mushrooms and onions, served with wild rice	24
Chicken Stuffed with Spinach & Feta breast of chicken stuffed with sautéed spinach & imported feta	24
Pasta Primavera pasta tossed with fresh vegetables and pine nuts in a light cream sauce (add chicken \$4 extra)	20

Fresh Fish

Atlantic Salmon grilled with a honey soy glaze, served with wasabi sauce on the side and mashed potatoes	30
Tilapia Amandine sautéed in our signature Amandine sauce and served with a twice baked potato	25
Whitefish broiled with our signature lemon sauvignon blanc sauce, served with baked potato	27
Seafood Pasta a medley of shrimp, bay scallops and crab meat, tossed with fresh herbs and sun dried tomatoes, in a light garlic sauce	25
Fresh Catch of the Day ask for our fresh fish selections based on season	MKT
Halibut Alaskan, macadamia crusted, meuniere sauce	39
Gulf Shrimp jumbo, breaded, fried, cocktail sauce	27

(per person extra)

Dessert

Turtle Brownie Sundae • Ice Cream • NY Cheesecake • Key Lime Pie	5.75
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