



Lunch Banquet Menu

Available Monday - Saturday
All lunch entrees are served with your choice of soup or house salad.
Soda, Iced Tea, and Hot Tea INCLUDED.

Beef

USDA Prime Filet Mignon 8oz filet, cooked to your taste and served with mashed potatoes	29
Filet Medallions two 4oz filet medallions with béarnaise and bordelaise mushroom sauce, served with twice baked potato	20
Prime Rib petite cut USDA prime ribeye, served with homemade horseradish sauce and a baked potato	29
USDA Prime NY Steak 14oz prime house cut, served with baked potato	29
USDA Ribeye Steak 16oz prime house cut, served with baked potato	ASK
Beef Tenderloin Kabob skewered tenderloin with peppers, mushrooms and onions, served with wild rice	19

Chicken

Breast of Chicken Picatta breast of chicken in a lemon caper sauce, served with pasta	19
Breast of Chicken Marsala breast of chicken in a marsala wine sauce with mushrooms, served with wild rice	19
Chicken Kabob skewered chicken, with peppers, mushrooms and onions, served with wild rice	19
Chicken Stuffed with Spinach & Feta breast of chicken stuffed with sautéed spinach & imported feta	19
Pasta Primavera pasta tossed with fresh vegetables and pine nuts in a light cream sauce (add chicken \$4 extra)	16

Fresh Fish

Atlantic Salmon grilled with a honey soy glaze, served with wasabi sauce on the side and mashed potatoes	19
Tilapia Amandine sautéed in our signature Amandine sauce and served with a twice baked potato	19
Whitefish broiled with our signature lemon sauvignon blanc sauce, served with baked potato	20
Seafood Pasta a medley of shrimp, bay scallops and crab meat, tossed with fresh herbs and sun dried tomatoes, in a light garlic sauce	20
Fresh Catch of the Day ask for our fresh fish selections based on season	MKT
Halibut Alaskan, macadamia crusted, meuniere sauce	25
Gulf Shrimp jumbo, breaded, fried, cocktail sauce	19

(per person extra)

Dessert

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