



# Dinner Banquet Menu

Available Monday – Saturday After 2PM and Sunday all day

All dinner entrees are served with starch, vegetable medley, soup of the day & house salad  
Soda, Iced Tea & Hot Tea Included

## The Sammy Davis

**\$27 Per Person**

Choose 1 item from each category (Up to 3)

### Beef \_\_\_\_\_

**Filet Medallions** two 4oz filet medallions with béarnaise & bordelaise mushroom sauce, served with a twice baked potato

**Beef Tenderloin Kabob** skewered tenderloin with peppers, mushrooms & onions, served with wild rice

**Australian Lamb Loin Chops** three broiled chops with au-jus, served with a twice baked potato

### Chicken \_\_\_\_\_

**Chicken Picatta** breast of chicken in a lemon caper sauce, served with pasta

**Chicken Marsala** breast of chicken in a marsala wine sauce with mushrooms served with mashed potatoes

**Chicken Kabob** skewered chicken with peppers, mushrooms and onions, served with wild rice

**Chicken Stuffed with Spinach & Feta** breast of chicken stuffed with imported feta & sautéed spinach

**Pasta Primavera** linguini pasta tossed with fresh vegetables & pine nuts in a light cream sauce with chicken

### Fresh Fish \_\_\_\_\_

**Atlantic Salmon** grilled with a honey glaze sauce, served with mashed potatoes

**Tilapia Amandine** sautéed in our signature amandine sauce & served with a twice baked potato

**Broiled Whitefish** served with our signature lemon sauvignon blanc sauce and mashed potatoes

**Gulf Shrimp** three jumbo breaded & fried shrimp, served with cocktail sauce & twice baked potato

### Dessert \_\_\_\_\_ **5.75 per person**

Turtle Brownie Sundae

NY Cheesecake

Key Lime Pie

Ice Cream

## The Frank Sinatra

**\$37 Per Person**

Choose 1 item from each category (Up to 3)

### Beef \_\_\_\_\_

**Filet Mignon** USDA 12oz prime filet, cooked medium, served with mashed potato

**Prime NY Steak** USDA 16oz prime cut, cooked medium, served with a twice baked potato

**Prime Ribeye Steak** USDA 16oz cut, cooked medium, served with a twice baked potato

**Prime Rib** 16oz cut slow roasted prime of rib served with horseradish sauce

### Chicken \_\_\_\_\_

**Chicken Picatta** breast of chicken in a lemon caper sauce, served with pasta

**Chicken Marsala** breast of chicken in a marsala wine sauce with mushrooms served with mashed potatoes

**Chicken Kabob** skewered chicken with peppers, mushrooms and onions, served with wild rice

**Chicken Stuffed with Spinach & Feta** breast of chicken stuffed with imported feta & sautee spinach

**Chicken Cordon Blue** crispy stuffed chicken with ham, swiss cheese & broccoli served with mashed potatoes

### Fresh Fish \_\_\_\_\_

**Alaskan Halibut** macadamia crusted over meuniere sauce, served with mashed potatoes sauteed in our signature amandine sauce & served with twice baked

**Walleye Pike** pecan crusted and served with twice baked

**Gulf Shrimp** three jumbo breaded & fried shrimp, served with cocktail sauce & a twice baked

**Swordfish Steak Filet** grilled and prepared greek style, served with mashed potatoes

### Dessert \_\_\_\_\_ **5.75 per person**

Turtle Brownie Sundae

NY Cheesecake

Key Lime Pie

Ice Cream



# Dinner Banquet Menu (A la carte)

Available Monday – Saturday After 2PM and Sunday all day

All dinner entrees are served with starch, vegetable medley & your choice of Soup AND house salad

## Beef

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<b>Filet Medallions</b> two 4oz filet medallions with béarnaise & bordelaise mushroom sauce, served with a twice baked potato	25
<b>Beef Tenderloin Kabob</b> skewered tenderloin with peppers, mushrooms & onions, served with wild rice	23
<b>Australian Lamb Loin Chops</b> four broiled chops with au-jus, served with a twice baked potato	30
<b>Rack of Lamb</b> new zealand, dijon mustard crust	34

## Chicken

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<b>Chicken Picatta</b> breast of chicken in a lemon caper sauce, served with pasta	19
<b>Chicken Marsala</b> breast of chicken in a marsala wine sauce with mushrooms served with mashed potatoes	19
<b>Chicken Kabob</b> skewered chicken with peppers, mushrooms and onions, served with wild rice	20
<b>Chicken Stuffed with Spinach &amp; Feta</b> breast of chicken stuffed with imported feta & sautéed spinach	20
<b>Pasta Primavera</b> linguini pasta tossed with fresh vegetables & pine nuts in a light cream sauce with chicken	19

## Fresh Fish

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<b>Atlantic Salmon</b> grilled with a honey glaze sauce, served with mashed potatoes	27
<b>Tilapia Amandine</b> sautéed in our signature amandine sauce & served with a twice baked potato	22
<b>Broiled Whitefish</b> served with our signature lemon sauvignon blanc sauce and mashed potatoes	22
<b>Gulf Shrimp</b> three jumbo breaded & fried shrimp, served with cocktail sauce & a twice baked potato	24

## Dessert

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<b>Turtle Brownie Sundae</b>	5.75
<b>NY Cheesecake</b>	5.75
<b>Key Lime Pie</b>	5.75
<b>Ice Cream</b>	5.75



# Banquet Appetizers

Appetizers are selected as add-ons in conjunction with the Lunch or Dinner Banquet menus only

Appetizers served plated by the dozen

## From the Sea

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Shrimp Cocktail Platter (DZ)	45
Oyster Rockefeller (DZ)	42
Raw Oysters (DZ)	42
Stuffed Mushrooms with Crab (DZ)	38
Calamari Platter fried	45
Mini Crab Cakes (DZ)	38
Bacon Wrapped Grilled Scallops (DZ)	42

## From the Land

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Lollipop Lamb Chops (DZ)	51
Greek Chicken Skewers (DZ)	31
Beef Satay Skewers (DZ)	49
Potato Skins (DZ)	22
Meatballs (DZ) BBQ, Sweet Chili or Marinara Sauce	19
Chicken Wings (DZ) BBQ, Asian or Buffalo Style	15
Chicken Strips (DZ)	15
Spinach Puffs or Cheese Puffs (DZ)	18

## Party Trays

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Bruschetta Platter (18)	25
Hummus Platter (Serves 10-15)	31
Vegetable & Assorted Cheese Tray (Serves 15-20)	53
Seasonal Fruit Tray (Serves 15-20)	53
Cheese & Crackers Tray (Serves 15-20)	53
Fruit & Cheese Tray (Serves 15-20)	53