



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

\$28 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 _____

Scottish 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 _____ **6.50 per person**

Turtle Brownie Sundae

NY Cheesecake

Key Lime Pie

Ice Cream

The Frank Sinatra

\$46 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, sauteed in our signature amandine sauce & served with mashed potatoes

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 _____ **6.50 per person**

Turtle Brownie Sundae

NY Cheesecake

Key Lime Pie

Ice Cream



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

Shrimp Cocktail Platter (DZ)	46
Oyster Rockefeller (DZ)	43
Raw Oysters (DZ)	43
Stuffed Mushrooms with Crab (DZ)	40
Calamari Platter fried	46
Mini Crab Cakes (DZ)	40
Bacon Wrapped Grilled Scallops (DZ)	44

From the Land

Lollipop Lamb Chops (DZ)	51
Greek Chicken Skewers (DZ)	33
Beef Satay Skewers (DZ)	49
Potato Skins (DZ)	23
Meatballs (DZ) BBQ, Sweet Chili or Marinara Sauce	20
Chicken Wings (DZ) BBQ, Asian or Buffalo Style	20
Chicken Strips (DZ)	20
Spinach Puffs or Cheese Puffs (DZ)	29

Party Trays

Bruschetta Platter (18)	27
Hummus Platter (Serves 10-15)	32
Vegetable & Assorted Cheese Tray (Serves 15-20)	55
Seasonal Fruit Tray (Serves 15-20)	55
Cheese & Crackers Tray (Serves 15-20)	55
Fruit & Cheese Tray (Serves 15-20)	55