

# BANQUET MENU

## ENTREES

Chicken ( <i>any style</i> )	\$ 25.95
Fresh Breast of Chicken Mediterranean <i>Sundried Tomatoes, Artichoke Hearts, Black Olives, Prosciutto and Caper White Wine Sauce.</i>	
Chicken Piccata <i>Sauteed Breast of Chicken with Mushrooms, Lemon White Wine and Capers.</i>	
Chicken Teriyaki <i>Char-Broiled Breast of Chicken Glazed with own Teriyaki Sauce.</i>	
Chicken Marsala <i>Full Double Breast of Chicken Sauteed with Mushrooms, Brandy, Marsala Wine and Cream.</i>	
<u>Vegetarian Plate</u>	\$ 18.95
<i>Either Lasagna or Primavera Pasta with Marinara or Alfredo Sauce</i>	
<u>Carved Marinated Tri-Tip</u>	\$ 25.95
<u>Aged Iowa Prime Rib Roast</u>	\$ 29.95
<i>10oz. of the Tenderest of the Tender</i>	
<u>Choice Aged Filet Mignon</u>	\$ 34.95
<i>8ozs. Topped with Onion Straws</i>	
<u>Char-Broiled Norwegian Salmon</u>	\$ 28.95
<i>Topped with Tomato/Citrus Salsa</i>	
<u>Grilled Alaskan Halibut with Orange Vinaigrette</u>	\$ 28.95
<i>Fresh Kodiak Halibut Grilled, Topped with Orange Vinaigrette Butter Sauce.</i>	
<i>(All Entrees are served with Salad, Cooked Vegetable, Rice Pilaf, New Red Potato or Garlic Mashed Potatoes, Rolls and Butter.)</i>	
Coffee/Tea	\$2.00
<i>* Gratitude 18% and 7.50 % Sales Tax Will Be Added to the Menu Prices.</i>	
Children's Menu	\$11.95
Cheeseburger or Chicken Strips with Fries and Drink	