Julienne Salad	$20.00
Steak Salad over mixed greens	$25.00
Cashew Chicken Salad	$22.00

LUNCHEON ENTREES

Lunch entrees are served with mixed green salad, potato or rice and vegetable du juor, lavosh, fresh bread, dessert, and coffee or tea.

Sautéed Chicken Breast Julienne	$22.00
Braised Short Ribs	$26.00
Chicken Breast with Supreme Sauce	$22.00
Century Steak (Chopped Beef Steak with Mushroom Gravy)	$20.00
Petite Prime Rib	$30.00
Strip Sirloin Steak 8oz USDA Prime Beef	$26.00
Baked Stuffed Pork Chop	$22.00
Beef Tips with Fresh Mushrooms	$22.00
Shrimp Creole (with Mixed Wild Grain Rice)	$24.00
Chicken Dijon (with Shallots and Mushrooms in a light Dijon Mustard Cream Sauce)	$22.00
Roast Turkey with Dressing (served with a Cranberry Sauce)	$22.00
Roast Loin of Pork with Dressing	$22.00
Baked Sugar Cured Ham (with Fruit Sauce)	$20.00
Fried Shrimp	$26.00
Chicken Cordon Bleu	$24.00
Fresh Baked White Fish (with Lemon Butter Sauce)	$26.00
Broiled Salmon	$28.00

Dinner Menu

No more than two entrée selections can be chosen. Exact counts are due for each entrée.

On split menus exact counts are due for each entrée. Place cards must be provided and set up by host to signal who receives which entrée. A final attendance must be given 72 hours in advance. Charges will be based on 100% of this number.

DINNER ENTREES

Dinner entrees are served with mixed green salad, potato or steamed white rice and vegetable du jour,
lavosh, fresh bread, dessert, and coffee or tea.

	$26.00
Chicken Dijon (with Shallots and Mushrooms in a light Dijon Mustard Cream Sauce)	
Chicken Cordon Bleu or Kiev served over Rice	$28.00
Chicken Breast with Supreme Sauce	$26.00
Chicken Wellington	$32.00
Pork Medallions Bordelaise	$25.00
Beef Kabob-Teriyaki or Bordelaise	$26.00
Beef Tips with Fresh Mushrooms	$28.00
Beef Wellington	$35.00
Petite Prime Rib 8oz	market price
Prime Rib 12-14oz	$38.00
Tournedos of Beef Sautéed Tenderloin Medallions	$35.00
Filet Mignon 8-9oz USDA Prime Beef	$45.00
Strip Sirloin Steak 14-16oz USDA Prime Beef	$45.00
Peppered Kansas City Strip 14-16oz USDA Prime Beef	$45.00
Stuffed Filet Mignon with Alaskan King Crab	market price
Filet Mignon and Lobster Tail	market price
Lobster Thermidor (Lobster Chunks Baked in a Mushroom, Cheese, and Wine Sauce)	$38.00
Jumbo Fried Shrimp	$30.00
Broiled White Fish	$28.00
Sesame Talapia	$28.00
Crab Cakes	$30.00
Broiled Salmon	$32.00
Italian Breaded Pork Tenderloin	$28.00
Vegetarian Ravioli (Mushroom & Cheese)	$26.00

prices are subject to change