

Banquet Entrée Selections

(Select up to 4 items)

Prime Rib (Select 1 size)

- Short Cut 8oz. - \$28.99
- Standard Cut 11oz. - \$34.99
- Pound Cut 16oz. - \$43.99
- Grand Cut 20oz. - \$49.99

Steaks

- Rib Eye - \$36.99
- New York - \$34.99
- Filet Mignon 8oz. - \$34.99

Barrel Steak (Beer Marinated Top Sirloin)

- Petite Barrel 8oz. - \$23.99
- Barrel 12oz. - \$27.99
- Butcher's Barrel 16oz. - \$36.99

Seafood/Poultry

- Alaskan King Crab Legs - Market
- Charbroiled Shrimp - \$27.99
- Shrimp Scampi - \$27.99
- Jumbo Fried Shrimp - \$27.99
- Cedar Plank Salmon - \$28.99
- Beer Marinated Chicken - \$23.99
- Grilled Chicken Alfredo - \$21.99
- Alfredo (Vegetarian Style) - \$19.99



Sides

(Select 1 for the group)

- Baked Potato
- Horseradish Mashed Potato
- Bacon Cheddar Au Gratin Potato
- Rice Pilaf

**All meals will include a seasonal fresh vegetable.*



Banquet Salads

(Select one for your group)

- Salad Bar
- Caesar Salad

Banquet Appetizer

(Appetizer: \$100 per platter — Enough for 10. Select 2 items per platter.)

- Crab Cakes — Made with Lump crab and served with house tarter and cocktail sauce (20 per order)
- Chilled Shrimp Cocktail — Served with house horseradish cocktail sauce (1.5 lbs. Approx. 30 shrimp)
- Bacon wrapped Cajun Prawns — Hickory smoked bacon wrapped shrimp, Cajun dusted, skewered and grilled (20 per order)
- Fried Calamari — House breaded rings, tentacles and strips served with tangy hoisin and spicy cocktail sauces (1.5 lbs.)
- Idaho Potato Skins — Famous Idaho potatoes deep fried and loaded with cheese, olives, green onions and served with salsa and sour cream (20 halves)
- Sausage Stuffed Mushrooms — Linguica sausage blended with cheese and spices topped on mushroom caps (30 per order)
- Marinated Chicken & Steak Skewers — Beer marinated breast of chicken and USDA Prime Top sirloin bites skewered and grilled (15)
- Italian Meatballs in cream sauce — Delicious baked meatballs finished in a garlic cream sauce (30 per order)
- Crab & Artichoke Dip — Baked artichoke and Lump crab in our cream cheese & vegetable blend.
- Vegetable Platter — Assortment of fresh seasonal vegetables served with house made ranch

Banquet Dessert

(Desserts: 7.00 per person. Please select one for your group.)

- Classic Cow Pie
- Creamy Cheesecake
- Caramel Apple Bread Pudding
- Chocolate Brownie w/ Ice Cream

**There is a \$1.50 plate charge for all desserts brought into the restaurant.*