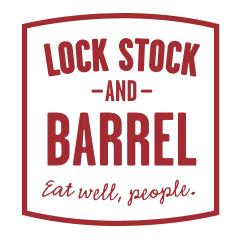
Banquet Entrée Selections

(Select up to 4 items)

☐ St	ib (Select 1 size) nort Cut 8oz \$31.99 candard Cut 11oz \$36.99 cund Cut 16oz \$45.99 rand Cut 20oz \$52.99	
_ N	ib Eye - \$38 .99 ew York - \$37.99 let Mignon 8oz \$38.99	
☐ Pe	teak (Beer Marinated Top Sirloin) etite Barrel 8oz \$25.99 arrel 12oz \$29.99 utcher's Barrel 16oz \$38.99	
A C S J C C B G G	/Poultry laskan King Crab Legs - Market harbroiled Shrimp - \$29.99 nrimp Scampi - \$29.99 nmbo Fried Shrimp - \$29.99 edar Plank Salmon - \$31.99 eer Marinated Chicken - \$25.99 rilled Chicken Alfredo - \$25.99 Ifredo (Vegetarian Style) - \$22.99	
Sides		
Bak Hor Bac	ed Potato seradish Mashed Potato on Cheddar Au Gratin Potato e Pilaf eals will include a seasonal fresh vegetable.	



Banquet Salads

(Select one for your group)

Salad Bar
Caesar Salad



Banquet Appetizer

Appetizer: \$120 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: 7.50 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.