

## Banquet Menu for Groups 25-75

Limit choices to 3 items

1. **Prime Rib of Roast Beef** \_\_\_\_\_ **29.50**  
Generous cut of slowly roasted prime rib, served with a baked potato.
2. **New York Strip ( 14 oz )** \_\_\_\_\_ **29.95**  
Hereford Angus Beef, served with au jus and a baked potato.
3. **Filet Mignon ( 10 oz )** \_\_\_\_\_ **29.95**  
Always lean and tender, served with a baked potato.
4. **Filet & Lobster** \_\_\_\_\_ **43.50**  
A gourmet combination of two of the finest meats. Served with a baked potato.
5. **Deep-fried Shrimp** \_\_\_\_\_ **26.50**  
Large, meaty gulf shrimp, butterflied, breaded, served with a baked potato.
6. **Orange Roughy** \_\_\_\_\_ **24.50**  
Delicate moist meat, from Southern Pacific waters, served with a baked potato.
7. **Walleyed Pike Fillet** \_\_\_\_\_ **24.50**  
From clear Canadian waters firm white flaky meat. Served with baked potato.
8. **Wiener Schnitzel** \_\_\_\_\_ **25.50**  
The house specialty. Tender sliced veal dipped in egg with homemade bread crumbs, sautéed golden brown and served with spaetzle.
9. **Veal Oscar** \_\_\_\_\_ **26.95**  
Lightly breaded veal medallions, topped with crab meat and a delicate hollandaise sauce. Served with spaetzle.
10. **Stuffed Pork Chop** \_\_\_\_\_ **25.95**  
14 oz. thick chop stuffed with homemade stuffing, served in a light gravy, with a baked potato.
11. **Sautéed Chicken Breast** \_\_\_\_\_ **25.95**  
Sautéed to tender perfection, served with a mushroom wine sauce and rice pilaf.
12. **Roast Duckling** \_\_\_\_\_ **27.50**  
A half duck prepared to perfect, moist doneness with crispy skin, served with wild rice.
13. **French Cut Pork Chops** \_\_\_\_\_ **24.95**  
Two 8 oz. French cut chops, seasoned with cracked peppercorn, served with a horseradish cream sauce and a baked potato.
14. **Baked Alaskan Salmon Steak** \_\_\_\_\_ **26.50**  
Served on a bed of leeks with lemon herb butter and rice pilaf.
15. **Beef Rouladen** \_\_\_\_\_ **23.95**  
Lean beef rolled with a special house filling, simmered until tender and served with spaetzle.

*Hors D'oeuvres and Appetizer Trays-See left side of menu packet and inserts for detailed descriptions*

### **Your complete dinner includes**

*Baked hot rolls, starch, mixed vegetables, soup of the day, tossed salad with choice of dressing for the group, dessert, and beverage  
(coffee, tea, milk)*

- Children's dinners are available for 10 years and under - \$13.50

**MENU PRICES AND ITEMS -  
EFFECTIVE November 1, 2006**