

# Banquet Menu - Dinner

## ROAST PRIME RIB OF BEEF

Slow roasted with a blend of herbs and kosher salt for tenderness.

Served the traditional way with au jus and horseradish sauce.

10 oz cut \$22.00

14 oz cut \$24.50

## PRIME RIB AND SEAFOOD COMBINATIONS

A 10oz cut of slow roasted beef with your choice of seafood. With 3 broiled scallops \$26.50

With 3 grilled shrimp \$27.00

## HALIBUT ILIAMNA

6 oz. local halibut filet topped with a sauce of crab meat, artichoke hearts and sour cream then oven baked

\$22.00

## SEAFOOD BROCHETTE

Grilled prawns and Alaskan scallops brushed with sun-dried tomato pesto on a bed of julienne spinach. Topped with a citrus cream sauce.

\$21.00

## ALASKAN SALMON & HALIBUT COMBO

4 oz. each of local Alaskan halibut and salmon grilled to perfection.

Served with maitre d' butter.

\$24.50

## ALASKAN SALMON

6 oz. Alaskan salmon brushed with a light teriyaki marinade and grilled.

Served with a ginger cream sauce.

\$19.00

## CHICKEN AND SHRIMP

Grilled chicken and 3 shrimp, topped with a lemon basil buerre blanc.

\$18.00

## CHICKEN PICCATA

Tender chicken breast sautéed with capers, garlic, white wine and lemon juice.

\$16.00

***All dinners include green salad or caesar salad, choice of potato or rice pilaf, fresh steamed vegetables, homemade bread, and coffee or tea.***

***Desserts may be added for \$3.00 - \$6.00 per person.***

***Please ask about double item Buffet prices.***

***Current local tax and 18% gratuity added to all Food & Beverage charges.***