

Banquet Menu - Lunch

CAJUN CHICKEN SALAD

Strips of plump chicken breast in Cajun spices and served with sweet chili garlic vinaigrette and soup of the day. \$9.00

GARDEN PASTA

Fresh garden vegetables, red bell peppers, red onion and spinach tossed in light olive oil, white wine cream sauce. Served over linguinni. Served with green salad and fresh baked bread. \$12.50

SOUP, SALAD AND SANDWICH BUFFET

Our soup of the day, fresh green salad and a hot sandwich served on French bread. \$11.00

Choices include:

*Sliced beef and Provolone with sautéed onion, garlic and pepper.

*Turkey and cheddar with Dijon mayonnaise

*Seafood salad

HALIBUT ILIAMNA

Local halibut filet topped with a sauce of crab meat, artichoke hearts and sour cream then oven baked. Served with rice pilaf and fresh vegetables. \$14.75

ROSEMARY CHICKEN PASTA

Boneless chicken breast and vegetables sautéed with olive oil, garlic, white wine and rosemary. Served with green salad and fresh baked bread. \$10.50

WILD ALASKA SOCKEYE SALMON

4 oz. Alaskan salmon fillet lightly brushed with teriyaki marinade and topped with a ginger cream sauce. Served with rice pilaf and fresh vegetables. \$12.50

HALIBUT TEMPURA

6 oz. Alaskan halibut dipped in our house Tempura batter and deep fried to golden brown. Served with french fries and classic tartar sauce. \$13.25

All entrees are priced per person. Coffee or Tea are served with all meals.

To substitute clam chowder, please add \$1.00 per person.

Please ask about double item Buffet prices.

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