

# 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 \$23.00

14 oz cut \$26.00

## PRIME RIB AND SEAFOOD COMBINATIONS

A 10oz cut of slow roasted beef with your choice of seafood. With 3 broiled scallops \$27.00

With 3 grilled shrimp \$27.00

## HALIBUT ILIAMNA

Local halibut filet topped with a sauce of crab meat, artichoke hearts and sour cream then oven baked

\$25.00

## LAND'S END BROCHETTE

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

\$22.00

## FRESH FISH COMBO\*

Fresh local halibut and salmon grilled to perfection. Served with maitre d' butter.

\$23.00

## ALASKAN SALMON\*

Brushed with a light teriyaki marinade and grilled. Served with a ginger cream sauce.

\$21.00

## CHICKEN AND SHRIMP

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

\$18.50

## CHICKEN PICCATA

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

\$17.00

## PORK MEDALLIONS

Pork loin marinated in a special blend of garlic, oil and rosemary, then grilled and served with a cranberry port sauce.

\$17.00

***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 \$4.00 - \$7.00 per person.***

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

***\*When Available***

***Current local tax and 20% gratuity added to all Food & Beverage charges.***