



## ~ Banquet Dinners ~

Entrees are served with Rolls, Coffee, Tea, and Milk

### **Appetizers & Soups**

Shrimp Cocktail with five delectable Tiger Shrimp and Cocktail Sauce 9.95  
Homemade French Onion Soup topped with Croutons and Melted Cheese 3.95  
Homemade Soup Du Jour 2.95  
Fresh Fruit Cup *in Season* 2.95

### **Salad** (Choice of One)

Served Mixed Greens • Caesar Salad

### **Vegetable** (Choice of One)

Greens Beans Almondine with Baby Carrots • Glazed Carrots • Seasonal Vegetable Medley

### **Starch** (Choice of One)

Baked Potato • Mashed Potatoes • Herbed Rice

### **Entrees** (Choice of Three)

Filet Mignon garnished with Shoe-String Onions and a dash of Demi-glaze 22.95  
New York 12 oz Strip Steak Shoe-String Onions and a dash of Demi-glaze 18.95  
Prime Rib au Jus 10oz USDA Choice Prime Rib 16.95  
Chuck Roast with Demi-glaze 15.95  
Roasted Stuffed Pork Loin with Hollandaise Sauce 15.95  
Country Stuffed Breast of Chicken with Dressing and Gravy 13.95  
Chicken Marsala with Fresh Mushrooms 14.95  
Chesapeake Grilled Salmon with a delicate Dill Sauce 15.95  
Baked Haddock with Casino Stuffing 12.95  
Shrimp & Scallops over Herbed Rice 16.95  
Lobster Tail ~ Single ~ Double Market Price  
Surf & Turf ~ 8 oz Lobster Tail ~ 12 oz Steak Market Price  
Surf & Rib ~ 8 oz Lobster Tail ~ 10 oz Prime Rib Market Price  
Pasta Primavera with Fresh Vegetables and Cheese Sauce 11.95

### **Desserts** (Choice of One)

Homemade Apple Crisp • Vanilla Ice Cream with Strawberries or Chocolate Sauce • New York Cheese Cake (Strawberries Optional) • Frosted Fudge Brownie • Your Wedding Cake

*All prices are subject to 8% tax and 18% gratuity.*