

Steak Dinners

Includes Plate Service

Entrées

Filet Mignon of Beef

8 oz Hand Cut Tenderloin of Beef with a Mushroom Green Peppercorn Sauce

Top Sirloin of Beef

10 oz USDA Choice Top Sirloin of Beef with choice of Hollandaise or Espagnole Sauce

Prime Rib of Beef

10 oz Aged Prime Rib of Beef, Hand carved and served with our own Au Jus
Includes Plate Service or a Carving Station

Surf and Turf

6 oz USDA Top Sirloin of Beef with six Beer Battered Shrimp

Beef Rib-eye

12 oz Aged Rib-eye of Beef, char grilled, served with sautéed mushrooms and onions

Lobster and Steak

6 oz Lobster tail and 6 oz Filet of Sirloin served with drawn butter

Market

Salads (Select One)

Cole Slaw

Spiced Peach Halves

Pasta Salad

Seasoned Pear Halves

Potato Salad

Tossed Garden Salad*

*with homemade croutons, tomatoes or cucumbers & Ranch & French Dressing

Potatoes (Select One)

Scalloped Potatoes

Parsley Butter Potatoes

Cowboy Potatoes

Baked Potatoes with Sour Cream

Mashed Potatoes with Gravy

Vegetables (Select One)

Seasoned Green Beans

Italian Blend (Zucchini, Cauliflower, Carrots, Beans)

Lightly Buttered Corn

Vegetable Medley (Broccoli, Cauliflower, Carrots)

Glazed Baby Carrots

Starches (Select One)

Seasoned Wild Rice Blend

Spicy Fiesta Rice

Rice Pilaf with Peas

Seasoned Risotto

Baked Beans

Includes Coffee, Milk, Water, Homemade Rolls, and Butter

18% Service Charge for Buffet Style/Carving Station & 20% for Plate Service
plus tax will be added to the final bill

Consumers Advisory: State of Wisconsin requires us to notify the public that eating undercooked potentially hazardous foods such as meat, fish, and eggs may cause food borne illness. 2008 Pricing