

# Steak Dinners

*All entrées served Medium (Slightly Pink)  
Includes Plate Service*

## Entrées

### Filet Mignon of Beef

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

Price per Plate

### 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

4 oz USDA Filet 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

## Vegetables (Select One)

Seasoned Green Beans

Lightly Buttered Corn

Glazed Baby Carrots

Italian Blend

(Zucchini, Cauliflower, Carrots, Beans)

Vegetable Medley

(Broccoli, Cauliflower, Carrots)

Green Beans Almandine (\$0.25)

Green Beans with Bacon & Onion (\$0.25)

Lemon Dill Blend (\$0.25)

(Green Beans, Broccoli, Orange & Yellow Carrots)

*Includes Coffee, Milk, Water,  
Homemade Rolls, & Butter*

18% Service Charge for Buffet Style &  
20% for Plate or Family Style Service  
plus tax will be added to the final bill

## Potatoes (Select One)

Cowboy Potatoes

Mashed Potatoes with Gravy

Oven Roasted Garlic Potatoes

Parsley Butter Potatoes

Baked Potatoes with Sour Cream

Garlic Red Mashed Potatoes

## Starches (Select One)

Seasoned Wild Rice Blend

Pilaf with Peas

Baked Beans

Spicy Fiesta Rice

Cheese Infused Rice

Cajun Rice

Red Beans & Rice

## Salads (Select One)

Cole Slaw

Pasta Salad

Red Skinned Potato Salad

Marinated Cucumber Salad

Marinated Fresh Vegetable Salad

Tossed Garden Salad

(With Homemade Croutons, Tomatoes or  
Cucumbers & Ranch & French Dressing)

**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. 2009 Pricing