



## PRIVATE DINING MENU #3

### APPETIZER

SERVED FOR THE TABLE

PARMESAN CHEESE TOASTS WITH CANDIED PEPPERED BACON

SHRIMP COCKTAIL + \$5 PER GUEST

### SALAD

CAESAR SALAD

*romaine, parmesan cheese, anchovies, croutons, caesar dressing  
lavosh & French baguette service*

### ENTRÉE

GUEST'S CHOICE ON THE DAY OF THE EVENT

NORTHERN WHITEFISH

*broiled, lemon caper beurre blanc, house vegetables, mashed potatoes*

8 OZ PRIME RIB

*slow roasted, au jus, horseradish cream sauce, house vegetables, mashed potatoes*

CHICKEN LIMONE

*pan roasted chicken breast, lemon caper beurre blanc sauce, house vegetables, mashed potatoes*

### DESSERT

TURTLE TERRINE

*rich chocolate brownie layered with vanilla ice cream,  
topped with gooey caramel & toasted pecans*

COFFEE TEA SODA SERVICE INCLUDED

\$65

PLUS 6% SALES TAX & 20% GRATUITY