



2009 CHRISTMAS MENU

PLEASE CHOOSE FROM ONE OF THE FOLLOWING MENU SELECTIONS. ALL MENU SELECTIONS INCLUDE A BAKED POTATO WITH ENTRÉE, A HOUSE SALAD SERVED WITH RASPBERRY VINAIGRETTE DRESSING AND FRESH BAKED DINNER ROLLS ACCOMPANIED BY WHIPPED HONEY BUTTER.

(PROVIDE MEAL COUNTS OF EACH SELECTION 7 DAYS PRIOR TO EVENT.)

\$15.99 MENU SELECTION

8 OZ USDA AGED CHOICE STEAK

HAND CUT AND GRILLED TO PERFECTION

STUFFED CHICKEN BREAST

FILLED WITH HOMEMADE STUFFING & TOPPED WITH A LIGHT CREAM SAUCE

HERB-CRUSTED TILAPIA

LIGHTLY SEASONED WHITE FISH

BABY BACK PORK RIBS

TENDER RACK OF RIBS SERVED WITH HOMEMADE BBQ SAUCE

\$17.99 MENU SELECTION

12 OZ PRIME RIB

USDA AGED CHOICE TENDER PRIME SEASONED AND ROASTED TO PERFECTION

CHICKEN OSCAR

TOPPED WITH SEAFOOD STUFFING AND SERVED WITH ASPARAGUS AND HOLLANDAISE

6 OZ USDA CHOICE STEAK & CHAR SHRIMP COMBINATION

TENDER STEAK SERVED WITH THREE JUMBO CHAR SHRIMP AND DRAWN BUTTER

BAKED WALLEYE

OVEN BAKED & TOPPED WITH TOASTED ALMONDS

BUFFET DINNERS ARE AVAILABLE FOR 50+ GUESTS

BAKED CHICKEN & CARVED HONEY GLAZED HAM \$12.95

BAKED CHICKEN & BBQ RIBS \$13.95

BUFFET INCLUDES:

MASHED POTATOES, GRAVY, DRESSING, VEGETABLE AND DINNER ROLLS.

CUSTOM DINNER AND HORS D'OEUVRE MENUS ARE AVAILABLE UPON REQUEST

For Reservations Please Call: 320-253-2465