Banquet Entrée Selections

*(Select up to 4 items)*

**Prime Rib (Select 1 size)**
- Short Cut 8oz. - $27.99
- Standard Cut 11oz. - $31.99
- Pound Cut 16oz. - $39.99
- Grand Cut 20oz. - $46.99

**Steaks**
- Rib Eye - $33.99
- Dry Aged New York - $30.99
- Filet Mignon 8oz. - $31.99

**Barrel Steak (Beer Marinated Top Serlion)**
- Petite Barrel 8oz. - $19.99
- Barrel 12oz. - $24.99
- Butcher’s Barrel 16oz. - $33.99

**Seafood/Poultry**
- Alaskan King Crab Legs - Market
- Charbroiled Shrimp - $25.99
- Shrimp Scampi - $25.99
- Jumbo Fried Shrimp - $25.99
- Cedar Plank Salmon - $25.99
- Beer Marinated Chicken - $18.99
- Grilled Chicken Alfredo - $18.99
- Alfredo (Vegetarian Style) - $16.99

**Sides**

*(Select 1 for the group)*

- Baked Potato
- Horseradish Mashed Potato
- Parmesan Au Gratin Potato
- Rice Pilaf

*All meals will include a seasonal fresh vegetable.*
## Banquet Salads

*(Select one for your group)*

- Salad Bar
- Caesar Salad

## Banquet Appetizer

*(Appetizer: $100 per platter — Enough for 10. Select 2 items per platter.)*

- Crab Cakes — Made with Lump crab and served with house tarter and cocktail sauce (20 per order)
- Chilled Shrimp Cocktail — Served with house horseradish cocktail sauce (1.5 lbs. Approx 30 shrimp)
- Bacon wrapped Cajun Prawns — Hickory smoked bacon wrapped shrimp, Cajun dusted, skewered and grilled (20 per order)
- Fried Calamari — House breaded rings, tentacles and strips served with tangy hoisin and spicy cocktail sauces (1.5 lbs)
- Idaho Potato Skins — Famous Idaho potatoes deep fried and loaded with cheese, olives, green onions and served with salsa and sour cream (20 halves)
- Sausage Stuffed Mushrooms — Linguica sausage blended with cheese and spices topped on mushroom caps (30 per order)
- Marinated Chicken & Steak Skewers — Beer marinated breast of chicken and USDA Prime Top sirloin bites skewered and grilled (15)
- Italian Meatballs in cream sauce — Delicious baked meatballs finished in a garlic cream sauce (30 per order)
- Crab & Artichoke Dip — Baked artichoke and Lump crab in our cream cheese & vegetable blend.
- Vegetable Platter — Assortment of fresh seasonal vegetables served with house made ranch

## Banquet Dessert

*(Desserts: 7.00 per person. Please select one for your group.)*

- Classic Cow Pie
- Creamy Cheesecake
- Caramel Apple Bread Pudding
- Chocolate Brownie w/ Ice Cream

*There is a $1.50 plate charge for all desserts brought into the restaurant.*