

Luncheon Packages

Unlimited non-alcoholic beverages included.

Package 1

\$9.95 per person

Quiche of the Day

A large slice of our homemade quiche. Fresh ingredients will vary depending on the current selection. Served with our house salad.

French Dip

Thin sliced roast beef topped with Jarlsberg cheese.

Grilled Chicken Club Caesar

Grilled chicken and bacon top our famous Caesar salad.

Package 2

\$11.95 per person

Prime Rib Sandwich

A 6oz. slice of our tender, slow roasted Prime Rib served open face on toasted French bread. Served with French fries.

Peanut Shrimp Salad

Grilled shrimp glazed with a spicy peanut sauce served over fresh greens tossed with a toasted sesame vinaigrette. Topped with mandarin oranges and crispy rice noodles.

Tavern Chicken

A breaded all-natural chicken breast topped with broccoli, mushrooms and Béarnaise. Served with rice.

Appetizer and Dessert Options

We can mix and match any of these options with any entrée package

Appetizer Menu

Warm Artichoke Dip and Shrimp Cocktail.....\$3.75 per person
Crab Stuffed Mushrooms and Sweet Chili Calamari.....\$4.25 per person

Dessert Menu

Moot Derby Pie.....\$2.95 per person
Dutch Apple Pie.....\$3.95 per person
Crème Brulee and Chocolate Ganache.....\$4.95 per person

Dinner Packages

All meals include non-alcoholic beverages, salad and bread service.

Executive's Package

\$21.95 per person

Prime Rib

A hearty cut of our slow roasted prime rib, our pride and joy. Served with Au Jus and a piping hot baked potato.

Grilled Salmon

Chilean salmon basted with honey, Dijon mustard and cinnamon. Served with our rice blend.

Chicken Oscar

A fresh flame broiled breast of chicken topped with tender asparagus and Alaskan king crab meat, finished with béarnaise sauce. Served atop our wild rice blend.

Premier Package

\$25.95 per person

Prime Rib and Shrimp

A half-pound cut of our famous, slow roasted prime rib and tender grilled shrimp. Served with a baked potato.

New York Strip

Our house cut strip steak served with a baked potato.

Crab Stuffed Shrimp

Jumbo shrimp baked with crab stuffing. Served with our house wild rice blend.

Chicken Oscar

A fresh flame broiled breast of chicken topped with tender asparagus and Alaskan king crab meat, finished with béarnaise sauce. Served atop our wild rice blend.

Elite Package

\$34.95 per person

Steak Neptune

Our signature steak. Grilled tenderloin topped with asparagus, Alaskan King Crab meat and Béarnaise. Served with a baked potato.

Prime Rib and Crab

Our famous Prime Rib and a generous portion of Alaskan King Crab legs. Served with a baked potato.

Seared Ahi Tuna

Rare seared Ahi tuna topped with Soy Ginger butter, served with our wild rice blend.

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Dessert Menu

- Moot Derby Pie.....\$2.95 per person
- Dutch Apple Pie.....\$3.95 per person
- Crème Brulee and Chocolate Ganache.....\$4.95 per person