



Call 605-582-3600

Gourmet meals

Steaks

Market Price - Beef Tenderloin w/ wine sauce or a wild mushroom/brandy cream sauce

Market Price - New York Strip w/Gorgonzola cream sauce

Market Price – Rib Eye Steak

Market Price- Beef Wellington served Burgundy Wine Sauce

Market Price – Pork Wellington served w/ Creamy Stone ground mustard sauce

Market Price- Prime Rib Served with Auju and our signature homemade horseradish

Seafood

Market Price - Shrimp Scampi

Market Price- Honey/Teriyaki Glazed Salmon

Chicken

Market Price - Chicken Marsala

Market Price - Chicken Piccotta

Market Price – Parmesan Crusted Chicken

Pasta

\$10.00 - Cajun Chicken Linguini

\$10.00 - Fettuccine Alfredo w/ your choice (Shrimp, Sausage, Chicken, or Broccoli)

\$10.00 - Sausage & Chicken Rigatoni

\$10.00 - Alfredo Cheese Tortellini w/ Sautéed Vegetables

All meals include choice of 1 Starch (except Pasta meals), 1 Vegetable, Dinner Rolls, Choice of Salad, and 2 drink choices. Dessert would be additional \$2.00 per person (New York Style Cheese cake, Variety of cakes, and Pies)

Starch Options

Wild Rice Risotto or Rice Pilaf

Red Skin Garlic Mashed

Steamed Petite Red Potatoes

Twice Baked Potato

Vegetable Options

Asparagus (When in season)

Tuscan Blend (Squash, Beans, Carrots, Red Peppers)

Roasted Red Peppers & Sugar Snap Peas

Green bean Almandine or Whole Green beans w/Mushrooms

Glazed Baby Carrots

Salad Options

Garden Salad (Garnished mixed green served with Ranch and French dressings)

Asian Salad (Tossed w chow mein noodles, mandarin oranges, water chestnuts, & Asian vinaigrette dressing)

Strawberry/Blueberry Spinach Salad (Spinach tossed with sliced strawberries, blueberries, pecans, Bleu Cheese crumbles, & a poppy seed dressing)