

All Plated Dinners Include:

Choice of Garden or Caesar Salad

Choice of Entrée

Fresh Baked Goods w/whipped butter

Chef's Selection of Appropriate Starch

Chef's Selection of Appropriate Vegetable

Prices are based on groups ordering same entrée.
Two or more selections use regular menu prices.

20%Gratuity and 7% Sales Tax will be added.
Price may change without notice

Combination Plates

Surf & Turf (4 oz. Filet & Scallops) \$34.99

Roast Rack of Lamb & Chicken Breast \$31.99

Petite Filet Mignon & Grilled Salmon \$32.99

Beef Shoulder Tender & Glazed Skewered Shrimp \$21.99

Duck & Sea Scallops \$20.99

Beef Shoulder Tender & Grilled Salmon \$22.99

Steak Diane & Grilled Salmon \$19.99

Steak Diane & Skewered Shrimp \$20.99

Steak Diane & Chicken Breast \$18.99

Shrimp Scampi & Chicken Breast \$16.99

Beef, Pork, & Lamb Entrees

Roast Prime Rib of Beef Angus beef with horseradish sauce \$18.99

Beef Tenderloin with merlot reduction \$23.99

Steak Diane with portobello mushrooms \$18.99

Beef Shoulder Tender, angus beef with a merlot reduction \$17.99

New York Strip, angus beef, aged a minimum of 21 days 14 oz \$26.99

Filet Mignon, the king of steaks, 8oz center cut \$26.99

Boneless Ribeye aged and hand cut, 12 oz \$17.99

Pork Loin Medallions, teriyaki glaze with apple chutney \$15.99

Stuffed Greek Island Pork Loin spinach, calamata olives,
sundried tomatoes & feta cheese \$18.99

Rack of New Zealand Lamb, mint sauce \$25.99

Chopped Steak, mushroom sauce \$12.99



04-05

418 Fourth
Columbus, IN 47201
812.373.9382
812.373.9524 (Fax)

Banquet Plated Dinners

Poultry & Seafood Entrees

Breast of Long Island Duck

Tender duck breasts with orange marmalade sauce
\$18.99

Chicken Dijon

Sautéed chicken breast with
a creamy dijon mustard sauce
\$16.99

Chicken AlaMar

Grilled chicken breast topped with
a creamed artichoke, red pepper and mushroom sauce
\$16.99

Breast of Chicken Lexington

Flame grilled and served with bourbon sauce
\$16.99

Chicken Cacciatori

Rich Italian red wine sauce with mushrooms,
peppers, onions and capers
\$16.99

Grilled Fillet of Salmon

Fresh north Atlantic salmon steak,
grilled and topped with mango salsa
\$17.99

Baked Cod

Light & flaky with a lemon sauce
\$15.99

Shrimp Scampi

Large shrimp sautéed in garlic, herbs & white wine
\$16.99

Specialty & Pasta Items

Veal Picatta

Breaded veal with a creamy white
wine, lemon and capers
\$18.99

Chicken Linguini Alfredo

Sliced grilled chicken in homemade Alfredo sauce
with asiago cheese and sprinkled with parmesan cheese
\$13.99

Baked Authentic Lasagna

Made to order in our kitchens. Choice of
meat sauce or white sauce vegetarian
\$12.99

Asian Garden Mélange

Japanese eggplant, zucchini, summer squash, mushrooms
In a lemon-garlic stock with penne
\$12.99

Seafood Delamre

Shrimp, scallops and salmon with lobster sauce
blended with linguini pasta
\$16.99

Sausage Penne

Penne pasta and sausage cramed with
sautéed red onions topped with parmesan cheese
\$14.99

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