

Weber's Banquet Dinner

Dinner Entrées

(Select one entrée)

*Dinner Entrées Include a Choice of Tossed House Salad or Romaine Salad ,
Two Accompaniments, Fresh Baked Rolls, Dessert and Weber's Special Blend Regular and
Decaffeinated Coffee, Tea or Iced Tea*

Caesar Salad \$1.00

Chef's Daily Soup \$ 2.25

Select One Entrée, an Additional Entrée may be Selected for a Service Fee of \$1.00 per person.

Prime Rib of Beef

*House Specialty, 12 ounce Cut of Prime Rib Seasoned, Slowly Roasted and Served with au jus.
\$26.00*

Filet Mignon and Chicken Florentine*

*A Choice 8-ounce Cut Filet Mignon, Broiled to Perfection and Tender Roasted Chicken Breast
with Spinach Cream Sauce. \$32.50*

Filet Mignon* and Salmon*

*A Choice 8-ounce Cut Filet Mignon Broiled to Perfection and Grilled Salmon Fillet Served with a
Sauce of White Wine, Lemon, Dill, Parsley and Capers. \$32.95*

Steak* and Chicken Forestière

*A 6-ounce Chargrilled Center Cut Sirloin Steak and Tender Roasted Chicken Breast with a
Sauce of Wild Mushrooms, Shallots, Brandy and Cream. \$25.95*

Steak* and Salmon*

*A 6-ounce Chargrilled Center Cut Sirloin Steak and Grilled Salmon Fillet Basted with our
House-Made Barbeque Sauce. \$26.95*

Surf and Turf *

An 8-ounce Cut Filet Mignon and Cold-Water Lobster Tail. \$ Market Price

Weber's Special London Broil*

8-ounces Marinated London Broil, Broiled and Served Thinly Sliced. \$20.95

Filet Mignon *

*A Choice 8-ounce Cut Filet Mignon, Broiled to Perfection and Served with
a Red Wine Demi-Glace. \$29.95*

New York Strip Steak *

A Grilled 14-ounce New York Strip Steak. \$28.50

Sirloin Steak*

A Grilled 8-ounce Sirloin Steak. \$20.00

All food and beverage is subject to 6% tax and 18% gratuity.

*These food items are served raw or undercooked or can be cooked to order. Consuming raw or undercooked meats, poultry, produce, seafood, shellfish or eggs may increase your risk of food borne illness.

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Crab Cakes

Two 4 Ounce Crab Cakes Broiled, Served with Corn Salsa and Mustard Aioli. \$24.95

Asiago Encrusted Tilapia

House-Made Breadcrumbs with Asiago and Romano Cheese Grilled to Golden Brown,
Topped with Casino Butter. \$20.95

Grilled Salmon Filet *

Chargrilled Salmon Filet. \$23.75

Barbeque Salmon Filet*

Grilled and Basted with our House-Made Sauce. \$23.75

Caramelized Salmon Filet*

Grilled and Caramelized with Cajun Seasoning and Sugar. \$23.75

Canadian Whitefish

Baked with Lemon Crumbs \$20.95

Canadian Whitefish

Oven Broiled with Honey Dijon and Pecan Glaze. \$20.95

Roast Turkey

Served with Herb Crouton Dressing and Turkey Gravy. \$20.95

Chicken Piccata

Sautéed Breast of Chicken with Mushrooms, Artichokes, Capers, Lemon and White Wine. \$20.95

Chicken Marsala

Tender Sautéed Chicken Breast with a Sauce of Mushrooms, Garlic and Marsala Wine. \$20.95

Chicken Maurice

Stuffed with Herb Crouton Dressing with Chicken Velouté. \$20.95

Vegetarian Options

Butternut Ravioli

With Porcini Sage Broth. \$19.95

Roast Vegetable Spanakopita

Spinach, Artichokes, Zucchini, Carrots, Onion, Feta Cheese in Phyllo Spanakopita over
Tomato Basil Sauce. \$19.95

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