



DINNER SERVICE

Tray-passed Hors d' Oeuvres

CHEF'S SELECTION: (4 pieces per person).....7.00

SERVED APPETIZERS

SHRIMP & CRAB MARTINI COCKTAIL 7.00

Jumbo wild Baja Shrimp and Blue crab, served in a cocktail glass with chopped celery, zesty seafood sauce and lemon wedge.

HOUSE FAVORITE SEAFOOD BISQUE 5.00

Crab, shrimp and clams in a rich seafood stock with cream and brandy

SIX-CHEESE RAVIOLI 6.00

Jumbo round pasta with flavorful cheese filling and sauce of tomato, fresh basil and cream.

SERVED DINNERS

Includes freshly-baked rolls, choice of salad, accompaniment (except where noted), coffee and iced tea.

SALADS

(Choose one)

BAY VIEW CAESAR SALAD

or

HOUSE BABY GREEN SALAD

With Glazed Pecans, Maytag Bleu Cheese and Balsamic Vinaigrette.

ACCOMPANIMENTS

(Choose one)

Oven-roasted Rosemary Yukon Potatoes

White Cheddar Mashed Red Skin Potato

Ziti with Basil Butter and Parmesan cheese

Golden Harvest Rice

Portobello Ravioli with Roasted Red Bell Pepper Sauce

A service charge of 19% will be added to all food and hosted beverages.

Rev. July 2008



DINNER SERVICE (CONTINUED)

CHOICE QUALITY PRIME RIB and STEAKS

We serve only the finest mid-western beef, Choice grade, aged for flavor and tenderness

TOP SIRLOIN STEAK 10 oz., well-trimmed, thick, charbroiled. **26.00**
Served with sautéed mushrooms and glazed with steak butter.

FLAT IRON STEAK OSCAR **26.50**
A petite flavorful charbroiled steak, topped with fresh asparagus spears, mini crab cake and Béarnaise sauce.

PRIME RIB OF BEEF **29.50**
Specially seasoned and roasted in slow-cooking ovens. Served with au jus and creamed horseradish sauce. 10 oz. (Minimum Order Quantity: 15)

DINNER COMBINATIONS

STEAK & SESAME CHICKEN **26.00**
Charbroiled, Flat Iron Steak with our “house specialty” sesame chicken breast.

STEAK & SALMON **29.50**
Charbroiled, Flat Iron Steak with grilled fresh Salmon and tarragon aioli.

STEAK & SHRIMP SKEWER **28.50**
Charbroiled, Flat Iron Steak served with skewered wild Baja shrimp and a citrus butter glaze.

PETITE FILET MIGNON & SALMON **Market Price**

SEAFOOD SPECIALTIES

GRILLED SALMON **23.50**
Always fresh, charbroiled and served with tarragon aioli.

CRAB-STUFFED SALMON **24.50**
Baked with our special recipe Blue crab stuffing; served with pesto cream sauce.

POULTRY

HERBED BREAST OF TURKEY & CORNBREAD STUFFING **24.00**
Chef’s special stuffing recipe prepared with cornbread, apples, walnuts and savory leaf seasoning. Served with mashed red skin potatoes, pan gravy and cranberry sauce.

HOUSE SPECIALTY SESAME CHICKEN **22.50**
Grilled breast of chicken with a special sesame seed breading, topped with sautéed mushrooms and drizzle of herb butter.