

Sunday Cookout Menu June 13th

All entrees include salad bar, chefs vegetable of the day and salted potatoes.

Entrée Selections

Ahi Tuna 6oz grilled rare, cajun rubbed with wasabi aioli.
\$18

12oz Rib Eye steak, calgary seasoned, garnished with a spicy steak sauce
\$24

Grilled Chilean Sea Bass served with a lemon & lime coulis
\$24

8oz Filet Mignon seasoned served with a homemade steak sauce
\$24

Chicken Kabobs, two chicken skewers grilled with squash, zucchini,
red peppers, mushroom and cherry tomatoes.
\$15

Cajun Shrimp skewer, two Cajun shrimp skewers grilled with lemon
and orange wedges
\$18

Veal Chop Porterhouse, 12oz veal chop porterhouse seasoned
and grilled to your liking
\$25

Double Dog platter, two hot dogs grilled, served in a bun served with salted
potatoes and chefs vegetable of the day.
\$10

Classic Hamburger, 8oz fresh hamburger grilled served on a bun with
chefs potato and vegetable of the day
\$10

Barbecued Half Chicken.
Half chicken rotisserie seasoned, barbecued and grilled.
\$15