

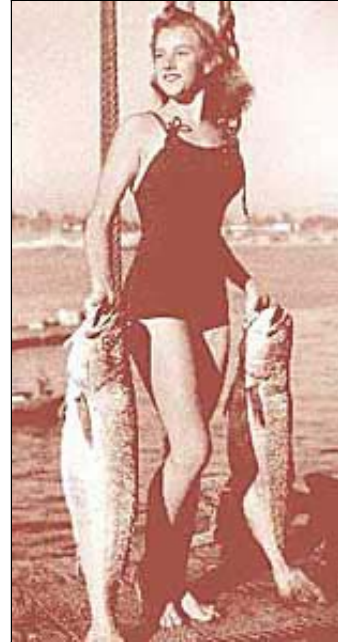
Banquet Menu

Continental Breakfast

\$7.50 per person

Available Monday through Friday for groups of 15 or more when booked in combination with either lunch option.

Coffee, Tea and Orange Juice
Fresh Baked Muffins
Croissants
Fresh Fruit Platter



Breakfast / Brunch

\$13.95 per person

Please select three (3) entrées.

Brunch entrées are served with fresh baked muffins.

Eggs Benedict

toasted english muffins topped with grilled canadian bacon, poached eggs and hollandaise sauce, served with homefries

French Toast

thick sliced and topped with fresh fruit and powdered sugar, served with maple syrup and butter

Seafood Omelette

a three egg omelette filled with bay shrimp and rock crab meat with spinach, jack and cheddar cheeses, topped with hollandaise, served with homefries

Monterey Caesar

our classic caesar topped with crispy fried calamari

Denver Scramble

three eggs scrambled with jack and cheddar cheese, bell peppers, onions and canadian bacon, served with homefries

Seafood Melt

shrimp and crab meat with scallions and celery grilled on sourdough with jack cheese, served with potato salad

All prices and items are subject to change.
Service charge and applicable sales tax not included in prices listed.

Lunch Menu #1

\$13.95 per person

Please select three (3) entrées.

For groups of 50 or more, please select two (2) entrées.

Lunch entrées are served with warm sourdough rolls.

Fresh Garden Salad . . . \$2.95

add bay shrimp . . . \$1.95

Spicy Cajun Style

Blackened Mahi Mahi

hot skillet grilled in cajun spices then topped with creamy sundried tomato butter, served with rice pilaf and steamed fresh vegetables

Chicken Caesar Salad

our classic caesar tossed with crispy seasoned croutons and grated parmesan cheese, topped with a charbroiled breast of chicken

Fettucine Pacifica

fettucine tossed with crab, shrimp and scallions in a creamy alfredo sauce

Ideal Cheeseburger

a half pound burger with cheddar cheese, lettuce, tomato, onion and pickle, served with french fries

Seafood Melt

shrimp and crab meat with scallions and celery grilled on sourdough with jack cheese, served with potato salad

Hawaiian Style Teriyaki Chicken

breast of chicken charbroiled and basted with a tangy gingered teriyaki glaze then topped with fresh grilled pineapple and toasted sesame seeds, served with rice pilaf and steamed fresh vegetables

New York Cheesecake, Decadent Chocolate Brownie, or Ice Cream . . . \$2.95

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Lunch Menu #2

\$17.95 per person

Please select three (3) entrées.

For groups of 50 or more, please select two (2) entrées.

Entrées are served with a cup of soup or chilled green salad, and warm sourdough rolls.

Add bay shrimp to salad . . . \$1.95

Malaysian Coconut Prawns

butterflied prawns breaded in a seasoned panko coconut mixture then golden fried and served with a tangy asian plum sauce, served with rice pilaf and steamed fresh vegetables

Chicken Cobb Salad

charbroiled chicken breast atop a traditional cobb salad with crumbled bleu cheese, bacon, hard boiled egg, tomato and avocado

Charbroiled Salmon with Tropical Fresh Fruit Salsa

fresh salmon charbroiled and topped with our tangy tropical fruit salsa and a zesty citrus buerre blanc, served with rice pilaf and steamed fresh vegetables

Portabella Chicken

breast of chicken charbroiled and basted with a merlot and plum demi glace, topped with gorgonzola cheese and sliced wine marinated portabella mushrooms atop rice pilaf, served with steamed fresh vegetables

Prawn Pomodoro

linguini noodles and jumbo prawns sautéed in olive oil, white wine and fresh garlic with kalamata olives, artichoke hearts, scallions, tomatoes and mushrooms, topped with fresh basil and grated parmesan cheese

New York Steak

an eight ounce choice aged New York strip seasoned then charbroiled, served with french fries and steamed fresh vegetables

New York Cheesecake, Decadent Chocolate Brownie, or Ice Cream . . . \$2.95

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Appetizers

Any number of the following individual appetizers may be chosen to be included with any of the lunch or dinner menu options.

Prawn Cocktail

six chilled jumbo prawns served with zesty cocktail sauce \$9.95

Roasted Garlic & Brie

served with sliced toasted baguette and fresh fruit \$13.95

Fried Calamari

tenderized calamari, breaded and deep fried, with tartar and cocktail sauces \$13.95

Stuffed Mushroom Caps

with crab and shrimp, topped with parmesan and jack cheese with a garlic cream sauce \$13.95

Classic Potato Skins

with jack, cheddar, bacon and scallions \$9.95

Garlic Bread

with melted parmesan cheese and scallions \$5.95

Crispy Coconut Prawns

butterflied prawns breaded in a seasoned panko coconut mixture then golden fried and served with a tangy asian plum sauce \$12.95

Appetizer Platters

Each platter serves twenty (20) people.

Vegetable Platter

\$60.00

Tomato, Fresh Basil and Mozzarella

\$60.00

Artichoke & Spinach Dip with Baguettes

\$65.00

Seafood Stuffed Mushroom Caps

\$75.00

Fruit and Cheese Platter

\$75.00

Ichiban Prawn Skewers

\$90.00

Roasted Garlic & Brie

\$75.00

Fried Calamari

\$75.00

Teriyaki Chicken Skewers

\$75.00

Chilled Jumbo Prawns

\$90.00

Classic Potato Skins

\$50.00

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Dinner Menu #1

Please select three (3) entrées.
For groups of 60 or more, please select two (2) entrées.

Add a chilled garden salad and sourdough rolls . . . \$2.95

Add bay shrimp to salad . . . \$1.95

Portabella Mushroom and Gorgonzola Chicken \$20.95

charbroiled breast of chicken basted with a rich merlot and plum demi glace, topped with gorgonzola cheese and wine marinated portabella mushrooms atop rice pilaf and seared field greens

Fresh Salmon with Tropical Fruit Salsa \$21.95

fresh seasoned and charbroiled then finished with a zesty citrus cilantro buerre blanc and tropical fresh fruit salsa, served with rice pilaf and seasonal fresh steamed vegetables

Wasabi Ginger Ahi \$21.95

Sesame Panko breaded sushi grade tuna. Lightly seared very rare, sliced thin & topped with creamy pink ginger wasabi buerre blanc, served with white jasmine rice and seasonal fresh stir fried vegetables

Linguini Pomodoro \$18.95

linguini noodles sautéed in olive oil, white wine and fresh garlic with kalamata olives, artichoke hearts, scallions, tomatoes, mushrooms and fresh basil, topped with grated parmesan cheese

New York Steak \$26.95

a 12 ounce choice aged New York strip seasoned then hot skillet seared and charbroiled, served with garlic mashed potatoes and seasonal fresh steamed vegetables

Filet Mignon \$32.95

an 8 ounce filet hot skillet seared then charbroiled and topped with a medallion of roasted garlic gorgonzola butter, served with garlic mashed potatoes and seasonal fresh steamed vegetables

Warm Water Lobster Tail *market price*

a 10-12 ounce warm water tail, split then baked and basted with drawn butter, served with a baked potato and seasonal fresh steamed vegetables

Whole Maine Lobster \$28.95

a one pound whole Maine lobster boiled then split and basted with drawn butter, served with a baked potato and seasonal fresh steamed vegetables

New York Cheesecake, Decadent Chocolate Brownie, or Ice Cream . . . \$2.95

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Dinner Menu #2

\$37.95 per person

Please select three (3) entrées.
For groups of 60 or more, please select two (2) entrées.

Appetizer

Ichiban Prawn Skewer

marinated then charbroiled
and basted with chinese pesto sauce,
served in a pool of roasted
red pepper cream sauce

Salad

Fresh Chilled Garden Salad

with crispy seasoned croutons and roasted
garlic and herb vinaigrette dressing

Entrées

Dinner entrées are served with sourdough rolls and coffee, tea, milk or soda.

Filet Mignon

an 8 ounce filet hot skillet seared then charbroiled and topped with a medallion of roasted garlic
gorgonzola butter, served with garlic mashed potatoes and seasonal fresh steamed vegetables

Whole Maine Lobster

a one pound whole Maine lobster boiled then split and basted with drawn butter,
served with a baked potato and seasonal fresh steamed vegetables

Stuffed Salmon Supreme

fresh local salmon stuffed with a mixture of crab and shrimp
with spinach, jack cheese, fresh basil, parmesan and cream
then baked and topped with a sundried tomato buerre blanc,
served with rice pilaf and seasonal fresh steamed vegetables

Steak Santa Cruz

a red wine marinated 10 ounce New York strip charbroiled
then topped with roasted garlic, prawns, asparagus tips
and artichoke hearts, served with garlic mashed potatoes
and seasonal fresh steamed vegetables

Malaysian Coconut Prawns

butterflied prawns breaded in a seasoned panko coconut mixture then golden fried and served with
a tangy asian plum sauce, served with rice pilaf and seasonal fresh steamed vegetables

Chicken Marsala

tender breast of chicken sautéed with mushrooms garlic in a marsala wine cream sauce and
served with rice pilaf and seasonal fresh steamed vegetables

New York Cheesecake, Decadent Chocolate Brownie, or Ice Cream . . . \$2.95

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