



The Standard

One entrée per guest and a choice of iced tea or coffee.

\$33 per person, price does not include sales tax or service charge.

| **Starter** |

House Salad

Mixed greens tossed in our creamy garlic dressing, topped with cucumber, julienne carrots and a cherry tomato.

| **Entrees** |

Chicken Marsala

Boneless all natural chicken breast sautéed with mushrooms, garlic, shallots, and Marsala wine.

Filet of Sole

Sautéed filet of sole topped with lemon butter sauce.

Tri-Tip Steak

Delicious smoked Tri-Tip, sliced, topped with Au Jus or bbq sauce.

Steam Vegetable Platter

Fresh seasonal vegetables steamed to perfection.

| **Dessert** |

Carrot Cake

Deliciously moist carrot cake topped with icing.



The Premium

One entrée per guest and a choice of iced tea, coffee, or soft drink.

\$43 per person, price does not include sales tax or service charge.

| **Starter** |

Caesar Salad

Crisp romaine lettuce, fresh parmesan cheese, and croutons tossed with our house-made Caesar dressing.

| **Entrees** |

Chicken Picatta

Boneless all natural chicken breast sautéed with white wine, mushrooms, capers, and lemon.

Stuffed Salmon

Atlantic salmon stuffed with crab meat and spinach. Served over vegetables and topped with béarnaise sauce.

Prime Rib of Beef

A Smoke House specialty since 1946! 8oz Prime Rib slow-roasted, served with au jus and horseradish.

Pasta Primavera

Fresh seasonal vegetables sautéed in olive oil and garlic. Served over pasta with marinara sauce.

| **Dessert** |

Cheesecake

Deliciously rich, made with cream and soft cheese on a pastry crust topped with strawberry sauce.



The Lux

One entrée per guest and a choice of iced tea, coffee, or soft drink.

\$53 per person, price does not include sales tax or service charge.

| Starter |

California Salad

Fresh baby greens tossed with pears, bleu cheese crumbles, caramelized California walnuts and organic balsamic vinaigrette.

| Entrees |

Chicken Buena Vista

All natural chicken breast sautéed with mushrooms, artichoke hearts, lemon, and wine.

Halibut Almondine

Northern halibut sautéed with sherry wine and almonds.

Prime Rib of Beef

A Smoke House specialty since 1946! 12oz Prime Rib slow-roasted, served with au jus and horseradish.

Filet Mignon

“The King of Steaks” – the most tender and lean.

Pasta Provençale

Fresh seasonal vegetables sautéed with garlic, olives, capers, and tomatoes served over pasta.

| Dessert |

Boston Cream Pie

Yellow butter cake filled with custard and topped with chocolate glaze.