



DINNER MENU INCLUDES

Room Rental for 3 ½ Hours
Choice of Soup, Salad, Potato, Vegetable, Dessert, Coffee, Bread and Butter
Private Room Set Up to Your Specifications- Fresh Cut Flowers on Each Table
Soft Background Music and P/A System
20% Service Charge and 7.5% State Sales Tax Additional
Please add an Additional Charge When Given a Choice of Entrees

*Call Our Banquet Consultants for More Information: (847) 438-0025
Ask about our seasonal savings, discounted rates available on Fridays & Sundays
Prices Subject to Change
01-15-21*



DINNER

Beef Entrees

BROILED N.Y. STRIP STEAK, Sauteed Mushroom Au Jus
BEEF TENDERLOIN BROCHETTE, Beurre Blanc
BROILED FILET MIGNON, Madeira Wine Sauce
ROAST PRIME RIB OF BEEF, Au Jus

Poultry Entrees

STUFFED CHICKEN BREAST SUPREME, with Walnuts, Apples, Raisins and Garden Herbs
MADAGASCAR CHICKEN BREAST, Cracked Black Peppercorn with Cognac Sauce
BREAST OF CHICKEN NORMANDE, Wild Mushroom Cognac Sauce
CHICKEN PICATTA, Creamy Lemon Butter Sauce with Capers
POMMERRI CHICKEN, Stone Ground Honey Mustard Sauce
BREAST OF CHICKEN DE JONGHE, with Athenian Potato
CHICKEN FRANCAISE, Lemon Basil Sauce
BREAST OF CHICKEN MARSALA
CHICKEN CHAMPAGNE, Wild Rice

Seafood Entrees

BROILED LOBSTER TAIL, Drawn Butter- Per Arrangement
BROILED ORANGE ROUGHY, Lemon Garlic Butter
BROILED WHITEFISH, Beurre Blanc
BROILED SALMON, Dill Champagne Sauce
TILAPIA, Lemon Basil Sauce

Combination Entrees

PETITE FILET MIGNON and **HALF BREAST OF CHICKEN**, Champagne
PETITE FILET MIGNON and **THREE GRILLED SHRIMP**
PETITE FILET MIGNON and **BROILED SALMON**