

## Corner View Restaurant & Bar /Holiday Banquet Menu 2009

### Salads (choice of one)

Mixed Baby Greens – Served with Balsamic Vinaigrette

Winter Salad – Baby greens with orange segments, pomegranate seeds, caramelized Chevre and red Onion. Served with Citrus Vinaigrette.

### Entrees (choose up to three)

**Sterling Beef Top Sirloin Steak** – 8 oz. Baseball cut Top Sirloin grilled to order & topped with rosemary red wine reduction OR brandy green peppercorn sauce. (choose one sauce) Served with potatoes and seasonal vegetables.

**Petite Filet Mignon** – 6 oz petite filet grilled to order. Choose either Roasted shallot cream sauce OR tarragon Béarnaise sauce. Served with potatoes and seasonal vegetables.

**Stuffed Pork Loin**-- Served with apple corn bread stuffing, served with herbed pan jus and orange cranberry relish. Garnished with chopped walnuts

**Chicken Ala Beckett** – Roasted free range, Boneless breast with wing attached; potato crusted & stuffed with Chevre and fresh basil. Served with natural pan jus, a roasted lemon, rice and seasonal vegetables.

**Roasted Prime Rib of Beef** – Prime rib with au jus & creamed horseradish. Served with potatoes and seasonal vegetables.

**Grilled Rack of Lamb** –Rosemary herb- crusted rack of lamb with choice of red wine reduction OR brandy green peppercorn sauce. Served with polenta & seasonal vegetables.

**Scottish Salmon** – Grilled organically farmed salmon topped with either chanterelle mushroom cream sauce or persimmon glaze. Served with rice and seasonal vegetables.

**Fresh Alaskan Halibut** – Grilled Alaskan halibut served on a bed of sautéed spinach with a caper- olive tapenade. Served with potato and seasonal vegetables.

**Braised Short Ribs**– Served with polenta and your choice of red wine demi-glace or red curry sauce. Served with rice and seasonal vegetables.

**Butternut Squash Ravioli**– Tossed with parmesan and Sage brown butter sauce.

**Ratatouille Pasta** – Eggplant, zucchini, tomatoes, red pepper and onion, red chili flakes and olive oil tossed with penne pasta and parmesan cheese. This item is included on all menus as our vegetarian choice.

### Dessert (choose one)

Cheesecake with chocolate or raspberry sauce

Almond Tiramisu

Our own Carrot Cake with cream cheese frosting

House made flourless chocolate decadence cake with Raspberry whip cream

Soft Beverage included – Iced Tea, Coke, Sprite, Root Beer, Hot Tea, Coffee

\$33.00 per person – Plus tax and 20% gratuity

Full bar and wine lists are available. Corkage \$10.00 per 750 ml bottle- For wine on our list -\$15.00