



2013 Golf Outing Dinner Menu

Entrée

Roast Pork Tenderloin

seasoned, slow roasted pork tenderloin

Hickory Smoked Ham

hickory smoked, thick sliced ham

Oven Roasted Chicken Breast

tender chicken breast fillet served with
our signature supreme sauce

Beef Sirloin Tips

traditionally prepared and served in a brown gravy

Roast Top Sirloin

specially seasoned and slow cooked to seal in the flavors

Stuffed Iowa Butterfly Pork Chops

Iowa's finest butterfly pork chops stuffed with
a cranberry and walnut stuffing

Prime Rib

tender and juicy 12 oz cut

Beef Tenderloin

8 oz beef tenderloin broiled to perfection
served with a whiskey sauce

Contact Todd or Megan at 563.382.4407 for prices and more information.
There is 7% sales tax and 18% gratuity on all food costs.

Sides

All entrees are served with either a light salad bar or a choice of two salads, as well as your choice of potato, vegetable, rolls, milk, and coffee.

Light Salad Bar Includes

mixed greens
red onion
baby carrots
shredded cheese
croutons
your choice of dressing(s)

~OR~

Salad Choices

fresh mixed fruit
broccoli and grape salad
pasta salad
cole slaw
7-layer salad

Potato Choices

garlic mashed potatoes
whipped potatoes
parsley potatoes
au gratin potatoes
cheesy potatoes
baked potatoes
rice

Vegetable Choices

green beans almondine
mixed California blend
candied baby carrots
scalloped corn
steamed broccoli
sugar snap peas
roast seasonal vegetables

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