

Menus

SHAWNEE RESORT

DINNER ENTREES

PLATED DINNER ENTREES

Guarantees Must be Provided 72 Hours Prior to the Function.

Dinner Entrees Include • Tossed Garden Salad • Chef's Vegetable of the Day • Choice of Potato Rolls and Butter • Chef's Choice of Dessert • Choice of Beverage

Stuffed Breast of Chicken

Breast of Chicken Stuffed
with Ricotta Cheese and Italian Bread Crumbs
\$17.95 Per Person

Oven Roasted Chicken

Oven Roasted Chicken
with our Special Herb Seasoning
\$17.95 Per Person

Chicken Marsala

Sautéed Breast of Chicken
Served with a Marsala Mushroom Sauce
\$17.95 Per Person

Grilled Salmon

Grilled Filet of Salmon
Seasoned with Fresh Herbs and Spices
\$19.95 Per Person

Rainbow Trout

Rainbow Trout Grilled to Perfection
and Served with Slivered Almonds
\$19.95 Per Person

Stuffed Pork Loin

Oven-Roasted Pork Loin
Served with a Cornbread Stuffing
Drizzled With a Rich Demi-Glace
Served with Chef's Choice of Potato
\$18.95 Per Person

Pork Marsala

Seared Pork Medallions
Topped with a Marsala Mushroom Sauce.
\$16.95 Per Person

Char-Grilled New York Strip Steak

With Caramelized Onions and Bleu Cheese Butter
\$23.95 Per Person

Prime Rib Au Jus

Slow-Roasted with the Chef's Own
Blend of Herbs and Spices Served with Creamed
Horseradish Au Jus
\$21.95 Per Person

Chicken Alfredo

Tender Grilled Chicken
Served on Bed of Tri-Colored Bow Tie Pasta
with a Creamy Alfredo Sauce
\$17.95 Per Person

Grilled Vegetable Napoleon

Fresh Seasonal Vegetables
Marinated in a Balsamic Vinaigrette
Lightly Grilled and Served with
Toasted Garlic Pita Points
\$16.95 Per Person

Pasta Primavera

Fettuccine Noodles
Tossed with Fresh Garden Vegetables,
Alfredo Sauce
\$16.95 Per Person

All Prices are Subject to a Service Charge and Sales Tax.
Prices are Subject to Change

SEE REVERSE SIDE FOR ADDITIONAL DINNER ENHANCEMENTS

Menus

SHAWNEE RESORT

DINNER ENHANCEMENTS

DINNER APPETIZER ADDITIONS

Cup of Home-Made Soup Du Jour	\$1.25 Per Person
Fresh Fruit Cup	\$2.75 Per Person
Cup of French Onion Soup au Gratinee	\$2.50 Per Person
Jumbo Shrimp Cocktail	\$7.95 Per Person
Maryland Style Crab Cakes	\$7.95 Per Person
Spinach Artichoke Dip	\$14.95 Per Table of 8

ADDITIONAL SALAD CHOICES

Alexander Salad

Baby Field Greens with Mushrooms, Tomatoes and
Walnuts, Served with Choice of Dressing
\$1.00 Additional Per Person

Greek Salad

Tomatoes, Cucumbers, Red Onion, Olives,
Mesclun Greens, Asiago Cheese
Served with Balsamic Vinaigrette
\$1.25 Additional Per Person

Heartland Salad

Fresh Mixed Greens Tossed with Tomatoes,
Hard Boiled Eggs,
Red Onion, Cheddar Cheese, Mozzarella Cheese,
Ranch Dressing
Crowned with Cajun Pecans
\$1.25 Additional Per Person

Caesar Salad

Chopped Romaine Lettuce Tossed with Croutons,
Freshly Grated Parmesan Cheese and a Creamy Caesar Dressing.
\$1.00 Additional Per Person

ADDITIONAL DESSERT SELECTIONS

Carmel Apple Cheese Cake	\$1.50 Additional Per Person
Hot Apple Dumpling Served with a Brandy Butter Sauce	\$1.50 Additional Per Person
Add a Scoop of Vanilla Ice-Cream to any Dessert	\$1.00 Additional Per Person

All Prices are Subject to a Service Charge and Sales Tax.
Prices are Subject to Change

SEE REVERSE SIDE FOR PLATED DINNER ENTREES