

Dragon Hill Lodge Banquet Plated Menu *(On-site only)*

We invite you to enjoy a four-course dinner:

The dinner begins with homemade soup du jour accented with DHL home baked bread, followed by a garden fresh salad.

We serve your choice of coffee, tea, iced tea or lemonade finished with a choice of dessert.

(All entrees are served with Chef's specialty sauce, vegetables, and a starch.)

Please select ONE main meal.

If you select more than one main meal the cost will be the cost of the meal plus an up charge of \$3.00 per person for all meals. If you select more than two main meals the cost will be an additional charge of \$6.00 per person for all meals. You can not make more than three main meal selections.

Prices do not include the 15% gratuity.

Roast Beef \$19.95

Our House Specialty, slow roasted and hand carved roast beef!

Black Angus Beef Steak

- Sirloin, 8 ounce \$19.95
- Sirloin, 10 ounce \$20.95
- Sirloin, 12 ounce \$21.95
- New York Strip Loin, 10 ounce \$26.95
- Tenderloin, 8 ounce \$32.95
- Tenderloin, 10 ounce \$36.95
- Rib Eye, 10 ounce \$28.95
- Rib Eye, 12 ounce \$30.95

Combination Meals

Beef and Shrimp

- Out – see add shrimp below

Beef and Chicken

Out—see add chicken below

**All prices are exclusive of gratuity
(Meal gratuities are 15%)
All meals served with freshly brewed coffee, tea, iced tea or lemonade**

Beef and Salmon

- Out – see add salmon below

Fresh Fish

Flown in from the San Francisco seafood market at Fisherman's Warf

- Pacific Salmon \$22.95
- Red Snapper \$20.95
- Live Maine Lobster Market Price – various sizes available

Lobster Tail Single \$31.95 Double \$49.95

Maine lobster tail steamed and served with lemon butter.

Teriyaki Chicken Dinner \$17.95

Char Broiled chicken served with fried rice and stir-fried vegetables

Pasta Primavera \$17.95

Fresh pasta tossed with roasted vegetables and Parmesan cream sauce

Chicken Cordon Bleu \$17.95

Chicken breast stuffed with Swiss cheese and smoked ham.

Crab Stuffed Chicken \$18.95

Chicken breast stuffed with Brie cheese and crab.

Grilled Asian Chicken Breast \$17.95

Add to any meal:

- Add 3 Colossal Shrimp \$6.00
- Add a Maine Lobster Tail \$19.95
- Add Chicken Breast \$4.95
- Add Salmon \$6.95
- Add Red Snapper \$5.95

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Upgrade your salad to a first class appetizer!

Shrimp Appetizers +\$3.95

- **Rosemary Broiled Shrimp**
bathed in garlic butter and served with spring greens and citrus vinaigrette
- **Coriander Crusted Jumbo Shrimp**
papaya slaw and baby greens with polenta croutons
- **Traditional Shrimp Cocktail**
Jumbo shrimp with house cocktail sauce with seasonal greens and balsamic vinaigrette

Scallop Appetizers +\$3.95

- **Pistachio Crusted Scallops**
with baby mixed greens, hearts of palm, avocado and papaya relish
lemon basil vinaigrette
- **Seared Sea Scallops**
served on a Thai salad with lime vinaigrette

Smoked Salmon Appetizers +\$3.95

- **Smoked Salmon Trio**
smoked salmon purse with blue crab
smoked salmon Bavarian
hard smoked salmon with horseradish cream
mixed greens and cucumber vinaigrette
- **House Smoked Salmon**
house smoked salmon with horseradish cream
mixed greens and cucumber vinaigrette

Mixed Seafood Appetizers +\$7.95

- **Chilled Seafood Platter**
assortment of sashimi, sushi and shellfish
- **Shrimp and Crab Cocktail**
southwest style cocktail of shrimp and king crab with spicy avocado salsa,
mixed greens and grilled vegetables
- **Seafood Trio**
Lobster, shrimp & scallops
roasted garlic aioli

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(Meal gratuities are 15%)**

All meals served with freshly brewed coffee, tea, iced tea or lemonade

Upgrade to Seafood Soup +\$3.95

- **Lobster Bisque**
swirl of cream
- **Cioppino**
famous San Francisco seafood stew
- **Seafood Minestrone**
pesto crouton
- **Southwest Bouillabaisse**
French inspiration with California interpretation

Dessert Options

Opera Torte

layers of chocolate ganache, espresso butter cream and almond dacquoise served with vanilla crème anglaise

Black Forrest Cake

chocolate torte with whipped cream and cherries

Mr. G's Homemade Ice Cream

chocolate and vanilla served with fresh fruit

Hot Apple Pie

Served Ala Mode

New York Cheesecake

baked fresh and served with seasonal berries

Carrot Cake

chef's secret recipe with cream cheese icing

Flourless Chocolate Torte

served with raspberry coulis

Sunburst Lemon Tart

dense shortbread covered with lemon cream, presented with fresh berries

German Chocolate Cake

Filled with buttery pecans and coconut

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