



CROW'S NEST LUNCH BANQUET MENUS

Harbor Lunch Menu

\$19.95 (excluding current tax and gratuity)
Prices subject to change.

HARBOR SALAD SELECTIONS

(choose one salad)

House Salad with Bay Shrimp, or Crow's Nest Caesar Salad

HARBOR ENTREE SELECTIONS

(choose three entrees)

All entrees include warm bread and butter, and choice of coffee, tea, soft drink or milk

Charbroiled Chicken Breast

A fresh boneless breast marinated in soy, cilantro and garlic, and topped with pickled ginger and sesame seeds

Sirloin Angus Steak

Aged midwestern corn-fed beef, marinated in our sweet, smoky barbeque sauce, charbroiled to order and thinly sliced

Seafood Thermidor

Lightly poached scallops, crab and shrimp, broiled en casserole with a Bechamel sauce and served au gratin

Seafood Special

The Chef's daily selection, served with our delicious sauces

Butternut Squash Ravioli

Sauteed with brandy cream, spinach and tomato

Chef's Vegetarian Special

Your server will describe today's vegetarian special

CROW'S NEST LUNCH BANQUET MENUS

Breakwater Lunch Menu

\$23.95 (excluding current tax and gratuity)
Prices subject to change.

BREAKWATER SALAD SELECTIONS

(choose one salad)

House Salad with Bay Shrimp, or Crow's Nest Caesar Salad

BREAKWATER ENTREE SELECTIONS

(choose three entrees)

All entrees include warm bread and butter, and choice of coffee, tea, soft drink or milk

Tempura Prawns

Crunchy prawns prepared in our bubbly batter and served with cocktail sauce and lemon

Seafood Special

The Chef's daily selection, served with rice pilaf and one of our delicious sauces

Chicken Breast Marsala

A boneless breast sauteed in our mushroom marsala sauce
Served with roasted garlic mashed potatoes

Spice rubbed Top Sirloin (House Cut)

Tender prime-grade top sirloin, season and chargrilled. Served with Chef's steak sauce and crispy onions

Chicken Azteca

A boneless breast, lightly floured and sauteed with mushrooms, capers, spicy arbol chile, lemon and white wine

Seafood Thermidor

Scallops, crab and shrimp en casserole with parmesan cheese

Butternut Squash Ravioli

Sauteed with brandy cream, spinach and tomato

Vegetable Stir Fry

Sauteed veggies and tofu tossed in a sesame ginger sauce over jasmine rice

BREAKWATER HOUSE-MADE DESSERT SELECTION

(choose one dessert)

Vanilla Bean Ice Cream

Daily Sorbet

Cheesecake

A cool, creamy New York cheesecake in a graham cracker crust

Chocolate Mousse Pie

An oreo cookie crust filled with chocolate mousse and topped with whipped cream

Vitari Sorbet

Served with berry sauce and a parfait cookie. Non-dairy, non-fat.
Ask your server for today's selection.