



Lunch Menu 1

Main Course

Cajun Chicken Quesadilla

With Avocado Salad, Sour Cream and Tomato Salsa

Prime Rib & Fried Onion Quesadilla

With Avocado Salad, Sour Cream and Tomato Salsa

Ultimate Half-Pound Burger

Choice of Cheese, Bacon, Onions, Mushroom
Served with our Signature AAB&G Fries

Chicken Caesar Wrap Sandwich

Sourdough & Smoked Turkey Club Sandwich

Dessert

White Chocolate-Raspberry Cheesecake

NY style White Chocolate Cheesecake, Fresh Raspberries and a
Chocolate Cookie Crust, served with Berries and Raspberry Coulis

Includes Unlimited Soft Drinks, Coffee or Tea

\$18.00 per person

All Food and Beverage is Subject to 7.75% Tax and 21% Service Fee
All Menus and Prices are Subject to Change

~Menu Items to be Selected During Time of Event~



Lunch Menu 2

1st Course
(Served Family Style)

Buffalo Style Chicken Wings

Stuffed Idaho Potato Skins

Main Course

French Dip Sandwich

Served with our Signature AAB&G Fries

Prime Rib & Fried Onion Quesadilla

With Avocado Salad, Sour Cream and Tomato Salsa

Ultimate Half-Pound Burger

Choice of Cheese, Bacon, Onions, Mushroom

Served with our Signature AAB&G Fries

Charbroiled Chicken Caesar Salad

Chicken BLT Sandwich

Served with our Signature AAB&G Fries

Includes Unlimited Soft Drinks, Coffee or Tea

\$20.00 per person

~Menu Items to be Selected During Time of Event~



Lunch Menu 3

1st Course

Potato Cheddar Ale Soup

House Garden Salad

Main Course

New York Steak Sandwich

Served with our Signature AAB&G Fries

Ultimate Half-Pound Burger

Choice of Cheese, Bacon, Onions, Mushroom

Served with our Signature AAB&G Fries

Buffalo Style Chicken Breast Sandwich

Served with our Signature AAB&G Fries

Salmon Cobb Salad

Avocado BLT Sandwich

Served with our Signature AAB&G Fries

Dessert

White Chocolate-Raspberry Cheesecake

NY Style Cheesecake with a Flavor of White Chocolate, Raspberries and a Chocolate Cookie Crust. Served with Cream, Berries and Raspberry Coulis

Carrot Cake

Classic Carrot Cake Layered with Cream Cheese Icing and Finished with Raspberry and Kiwi Sauces

Includes Unlimited Soft Drinks, Coffee or Tea

\$27.00 per person

~Menu Items to be Selected During Time of Event~



Dinner Menu 1

1st Course

House Salad

Potato Cheddar Ale Soup

Main Course

Honey Glazed Free Range Chicken

Roasted Over a Mesquite Wood Fire

Jamaican Spiced Pork Chops

Roasted Over a Mesquite Wood Fire

16 Oz Roasted Prime Rib

Black Canyon Slow Roasted

Pepper Crusted Salmon "Au Poivre"

Pepper Encrusted Salmon Pan Seared

All Entrée's served with

Herbed Butter Daily Vegetables and Whipped Potatoes

Dessert

Carrot Cake

Classic Carrot Cake Layered with Cream Cheese
Icing and Finished with Raspberry and Kiwi Sauces

Includes Unlimited Soft Drinks, Coffee or Tea

\$35.00 per person

All Food and Beverage is Subject to 7.75% Tax and 21% Service Fee
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*Menu 1 available Monday - Thursday only (excluding holidays).

~Menu Items to be Selected During Time of Event~



Dinner Menu 2

1st Course
(Served Family Style)

Cajun Chicken Quesadilla

Stuffed Idaho Potato Skins

Buttermilk Battered Chicken Fingers

2nd Course

Caesar Salad

Tossed House Salad

Main Course

Pepper Crusted Salmon "Au Poivre"
Pepper Encrusted Salmon Pan Seared

16oz Rib Eye Chop
Roasted Over a Mesquite Wood Fire

Free Range Honey Dipped Chicken and Scampi
Roasted Over a Mesquite Wood Fire

16 Oz Roasted Prime Rib
Black Canyon Slow Roasted

All Entrée's served with
Herbed Butter Daily Vegetables and Whipped Potatoes

Dessert

White Chocolate -Raspberry Cheesecake
NY Style White Chocolate Cheesecake, Fresh Raspberries and a
Chocolate Cookie Crust, served with Berries and Raspberry Coulis

Includes Unlimited Soft Drinks, Coffee or Tea

\$49.00 per person

~Menu Items to be Selected During Time of Event~



Dinner Menu 3

1st Course

(Served Family Style)

Shrimp Cocktail

Fresh Shucked Blue Point Oysters

Buffalo Style Chicken Wings

2nd Course

Tossed House Salad

Clam Chowder

Main Course

New York and Crab Legs

Roasted Over a Mesquite Wood Fire

20 Oz Roasted Prime Rib

Black Canyon Slow Roasted

20 RDA Cajun Ribeye

Roasted Over a Mesquite Wood Fire

Free Range Honey Dipped Chicken and Scampi

Roasted Over a Mesquite Wood Fire

Pan Seared Chilean Sea Bass

All Entrée's served with

Herbed Butter Daily Vegetables and Whipped Potatoes

Dessert

Fudge Cake

Rich Chocolate Cake Layered with Chocolate
Fudge and served with Fresh Berries, Chocolate and Raspberry Sauce

Includes Unlimited Soft Drinks, Coffee or Tea

\$65.00 per person

~Menu Items to be Selected During Time of Event~