



McNear's Plated Dinner Menu

*You may choose up to **four** items from the list. All banquet choices come with a green salad with Italian dressing and French bread. Entrees are served with fresh vegetables, steaks are cooked medium unless otherwise requested. Prices do not include 9% sales tax or 18% service charge.*

Tortellini Primavera

Cheese stuffed tortellini with a fresh medley of vegetables and served in a roasted red pepper cream sauce. 16.00

Veggie Lasagna

All vegetarian lasagna served with a meatless red sauce and topped with extra cheese. 16.00

Chicken Cordon Bleu

An 8oz chicken breast stuffed with ham and Swiss cheese. Breaded and topped with a hollandaise sauce. Served with rice pilaf. 18.00

Chicken Brie

A boneless 10oz chicken breast grilled and then topped with a Brie cheese sauce and served over fettuccini pasta. 19.00

Honey Dijon Chicken

A 10oz chicken breast grilled and topped with a sweet honey Dijon sauce. Served with rice pilaf. 16.00

Tri Tip

Slow smoked tri-tip rolled in cracked pepper, sliced and served with a creamy horseradish sauce. Served with garlic mashed potatoes. 18.00

Steak au Poivre

14oz New York steak grilled and covered in a herb flavored peppercorn cream sauce. Served with garlic mashed potatoes. 22.00

Blackened New York

Grilled New York medallions rubbed with Cajun seasonings and finished off with a roasted garlic cream sauce. Served with scalloped potatoes. 22.00

Rack of Lamb

Rack of lamb rolled in fresh herbs then grilled and finished in the oven and finally topped with a port demi-glace. Served with rosemary potatoes. 24.00

Alaskan Halibut

A fresh 10oz Halibut fillet herb crusted, grilled and then lightly topped with a buttery chardonnay sauce. Served with rice pilaf. 20.00

Mahi Mahi

A 10oz serving of Mahi Mahi filet grilled and topped with a spicy fresh fruit salsa or topped with a teriyaki pineapple salsa. Served with Caribbean rice. 18.00