

Argonne Guest House

Thursday, November 13th, 2014



Starter

CAESAR SALAD

Choice of One Entree

SLOW ROASTED PRIME RIB OF BEEF

Slow Roasted Prime Rib of Beef with Natural Au Jus
Served with Mashed Potatoes and Seasonal Vegetables
Creamy Horseradish Sauce on Side

THAI STYLE CHICKEN BREAST

Thai Style Chicken Breast Served over Green Tea Noodles
Accented with Oriental Noodles
Topped with a Thai Spicy Cucumber Cole Slaw

POTATO CRUSTED SALMON

Potato Encrusted Salmon Filet Topped with a Chardonnay Sauce
Accompanied with Wasabi Mashed Potatoes and Seasonal Vegetables

PENNE PASTA

Penna Pasta Tossed with a Creamy Alfredo Sauce
Accented with Asparagus Tips, Sun Dried Tomatoes, and Artichokes

Dessert

CHEF'S CHOICE

*The above entrees are served with fresh baked breads and butter
Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea*

Cash Bar

SERVING THE FOLLOWING ON A CASH BASIS:

Premium Brand Liquor Cocktails at \$4.50 per drink
Domestic Beer at \$3.50 per bottle
House cork finished bottled wine at \$4.25 per glass
Premium Beer at \$4.50 per bottle
Assorted Soft Drinks at \$1.50 per glass
Bottled Water at \$1.50