



Rolling Knolls
COUNTRY CLUB
Banquet Dinner Menu

Entrees

Baked Lasagna – homemade with three cheeses (meat optional - \$1.00 extra)	\$14.95
Chicken Rolling Knolls – with sundried tomato demi-glace sauce	\$15.95
Chicken A La Kiev – homemade stuffed with butter and fresh herbs	\$17.95
Chicken Duxelle – stuffed with mushrooms in puff pastry over wine sauce	\$16.95
Chicken Champagne - boneless breast sautéed with champagne sauce	\$15.95
Chicken Oscar - boneless breast sautéed with asparagus, Alaskan Crab and Hollandaise Sauce	\$19.95
Filet of Haddock – baked in lemon butter and herbs	\$17.50
New Zealand Orange Roughy – baked in lemon butter and herbs	\$18.95
Atlantic Silver Salmon – baked with lemon dill sauce	\$18.95
Boneless Pork Roast - slow roasted with natural gravy	\$16.95
Rolling Knolls Roast Sirloin of Beef - Our house speciality USDA choice boneless New York strip roast, expertly seasoned, slow roasted and hand carved to order, served with Bordelaise sauce.	\$22.95
Prime Rib of Beef – slow roasted with aujus	(12 oz queen’s cut) \$22.95 (16 oz king cut) \$27.95
Tournados of Beef – center cut beef tenderloin medallions sautéed with Béarnaise Sauce	\$28.50
Beef Wellington – filet mignon with paté foix gras in puff pastry and Madiera mushroom sauce	\$29.50
New York Strip Steak – broiled 12 oz boneless strip steak	\$21.95
Steak Au Pouivre – New York strip steak with peppercorn cream sauce	\$22.95
Filet Mignon – center cut beef tenderloin served broiled	\$28.95
Filet & Chicken Duet – petite filet mignon and sautéed chicken breast	\$28.95
Shrimp Rolling Knolls – jumbo shrimp stuffed with blue crab in puff pastry with lobster sauce	\$26.95
Surf ‘n Turf – center cut beef tenderloin and cold water lobster tail	Market Price
Lobster Tails – twin cold water lobster tails	Market Price

Entrée includes:

Mixed Greens Garden Salad, (Field Green Salad or Caesar Salad - \$1.00 extra)
 (Choice of Potato) — Baked, Mashed, Scalloped, AuGratin, Garlic Roasted,
 (Wild Rice Medley or Twice Baked Potato - \$1.00 extra)
 (Choice of Vegetable) — Brandied Carrots, Riviera Vegetable Blend,
 Green Beans Almondine, Corn O’Brien (Steamed Broccoli or Asparagus - \$1.00 extra)
 Rolls and Butter
 Coffee
 Vanilla Ice Cream or Rainbow Sherbet
 Chocolate Mousse (\$1.00 extra)
 (New York Cheesecake or Cherries Jubilee - \$1.50 extra)

Also Available:

Soup de Jour or Fresh Fruit Cup \$2.00 per person
 Unlimited House Wine with Dinner \$1.00 per person
 \$75.00 bartender fee for cash bar if \$500 minimum is not met
 All Prices Subject to 17% Gratuity and Applicable Sales Tax