

Pete Miller's Dinner Feast

Available seven days a week.
Served family-style with freshly baked bread and Grandma Judy's homemade pickles.

Live Music Five Nights A Week

First Course

APPETIZERS choose two

Warm Spinach & Artichoke Fondue served with garlic crostinis
Quesadilla with Steak sour cream, pico de gallo, guacamole
Pete's Calamari cocktail and marinara sauce
Firecracker Shrimp spicy Asian sauce
Bruschetta fresh tomato, olive oil, fresh basil

Boneless Buffalo Wings blue cheese dressing and celery sticks
Maryland Crab Cake jumbo lump crab (\$2 pp)
Bacon Wrapped Scallops Udon noodles, vegetables, miso soy (\$2 pp)
Jumbo Shrimp Cocktail cocktail sauce (\$2 pp)
Oyster On The Half Shell cocktail sauce (\$2 pp)

SALADS choose two

Pete's Mixed Greens mix of lettuces, tomatoes, cucumbers, carrots
Classic Caesar garlic croutons and shaved parmesan

Vegetarian Chopped Salad abundant mix of garden fresh ingredients
Oriental Garden Salad Asian vinaigrette and peanut sauce

Second Course

ENTREES choose two

Udon Noodles, Whole Wheat Pasta and Gluten Free available for an additional charge.

Filet Mignon (\$4 pp)
Linguini with White Clam Sauce garlic, lemon and herbs
Parmesan Crusted Filet Mignon (\$5 pp)
Tortellini Prosciutto peas in a light cream sauce
Chicken Parmesan breast in marinara, mozzarella cheese
Chicken Marsala breast sautéed in Marsala wine
Herb Roasted Chicken
Wild Mushroom Penne creamy chicken marsala sauce
Sliced Beef Brisket hickory smoked
Baby Back Ribs hickory smoked
Penne Marinara san marzano plum tomatoes, fresh basil, olive oil
Broiled Whitefish
Mediterranean Farfalle black olives, capers, white wine, fresh tomatoes
Grilled Pork Chop homemade apple chutney
Grandma Miller's Fried Chicken
Beef Stroganoff tenderloin with egg noodles
Linguini with Broccoli garlic white wine sauce
Sliced Tenderloin of Beef (\$3 pp)
Prime Rib horseradish sauce (\$3 pp)
Fisherman's Platter broiled or hand battered shrimp, cod, calamari, scallops
Fusilli Primavera garlic and olive oil
Prime Aged Sliced Sirloin (\$4 pp)

Prime Aged Marinated Skirt Steak
Prime Aged Ribeye Steak (\$3 pp)
Fettucini Alfredo
Horseradish Encrusted Ribeye (\$4 pp)
Risotto Primavera (\$2 pp)
Eagle River Fish Fry hand battered pike, perch or cod
Chopped Sirloin Steak bordelaise sauce
Brown Sugar Glazed Salmon
Wild Mushroom Ravioli Alfredo Sauce (\$3 pp)
Beef Tenderloin Stir Fry sautéed vegetables
Pan Fried Tilapia
Pete's Prime Gourmet Mini Burgers grilled onions and cheese
Penne A La Carbonara Pancetta & Peas
Maryland Crab Cake (\$2 pp)
Lobster Ravioli Vodka Sauce (\$4 pp)
Jumbo Seared Scallops (\$3 pp)
Grilled Swordfish Steak
Homemade Cheese Ravioli Marinara (\$2 pp)
Shrimp DeJonghe garlic butter
Canadian Snow Crab drawn butter
Yellowfin Tuna soy ginger sauce (\$3 pp)
Kung Pao Linguini tossed in a spicy Asian peanut sauce
Seasonal Fresh Fish of the Day (\$3 pp)

Add Chicken or Shrimp to any pasta \$2 per person

SIDES choose two

Roasted Red Potatoes Garlic Mashed Potatoes Hand Cut French Fries Steamed Broccoli Roasted Vegetables Mac n Cheese
Jasmine Rice Sautéed Spinach Creamed Spinach Potato Au Gratin Lyonnaise Potatoes

Third Course

DESSERTS choose two

Mount Chocolate Key Lime Pie Crème Brulee Death By Chocolate Carrot Cake Seasonal Fresh Fruit
Seasonal Sorbet Mascarpone Cheesecake Homer's Vanilla Ice Cream with Hot Fudge

29.99 per person; ages 5-10 12.99 per person

Please call Amy Huber, Director of Private Events, for questions or inquiries.
847-212-9158 or email at ahuber@cleanplate.net

Audio visual equipment available upon request for an additional charge.
Above prices do not include tax or service charge. All prices are subject to change without notice. No carry-outs.