

Pete Miller's Classic Family Style Lunch

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

Includes soft drinks, freshly brewed coffee, tea and iced tea.

First Course

APPETIZERS choose two

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

Vegetarian Chopped Salad abundant mix of garden fresh ingredients
Boneless Buffalo Wings blue cheese dressing and celery sticks
Maryland Crab Cake jumbo lump crab (\$2 pp)
Bacon Wrapped Scallop Udon noodles, vegetables, miso soy (\$2 pp)
Jumbo Shrimp Cocktail cocktail sauce (\$2 pp)
Oyster On The Half Shell cocktail sauce (\$2 pp)
Oriental Garden Salad Asian vinaigrette and peanut sauce

Second Course

ENTRÉES choose two

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

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

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

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 Sauteed Spinach Creamed Spinach Potato Au Gratin Lyonnaise Potatoes

18.99 per person; ages 5-10 12.99 per person

Third Course

DESSERTS (\$2 pp. 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

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

Saturday and Sunday - \$500.00 minimum required Audio visual equipment available upon request for an additional charge.
Above prices do not include tax or service charge. Additional room charges may apply for events running beyond 3p.m.
All prices are subject to change without notice. No Carry Outs.