

MENU

IOBG & IOBGA Holiday Event 12/20/19 EDGEWATER YACHT CLUB

Salmon Beurre Blanc

Pan seared wild caught salmon topped with beurre
Served with wild mushroom risotto and broccoli

Cranberry Roasted Chicken Breast

Chicken breast lightly dusted in flour and sautéed, finished in a
cranberry sauce garnished with toasted almonds and parsley
Served with wild rice and vegetables

Prime Rib

10 oz salt crusted, oven baked prime rib sliced to order
Served with a loaded baked potato, vegetable and side of au jus

Vegetarian Pasta Primavera

All entrees are served with a Holiday Mesclum Salad with Champagne
Vinegar Dressing

(ALL DINNERS ARE \$30 PAYABLE TO IOBGA)

**** CASH BAR IS C/C ONLY FOR DRINKS ****