

# Menus

## MAUMEE BAY RESORT

## DINNER ENTRÉES

Dinner Entrees Include Garden Green Salad with House Dressings, Chef's Selection of Side Dish and Vegetable, Pastry Chef's Dessert Selection, Rolls with Butter and Coffee and Tea Service

### BACON WRAPPED SIRLOIN\*

Tender Angus Sirloin Wrapped in Bacon

\$23.95 Per Person for 8 Oz. Cut

\$25.95 Per Person for 10 Oz. Cut

### PRIME RIB OF BEEF\*

Herb Rubbed 12 Oz. Prime Rib of Beef  
with Au Jus and Horseradish Sauce

\$26.95 Per Person

### PETITE FILET MIGNON\*

Grilled 6 Oz. Petite Filet Mignon

\$27.95 Per Person

### MIXED GRILL\*

*Choice of:*

6 Oz. Petit Filet Mignon with a

4 Oz. Grilled Breast of Chicken

~ OR ~

4 Oz. Petit Filet Mignon with a

4 Oz. Grilled Breast of Chicken and

Two Grilled Jumbo Shrimp Prawns or Lump Crab Cake

\$29.95 Per Person

\$27.95 Per Person Substituting Bacon Wrapped Sirloin

Enhance Your Mixed Grill  
with a Maine Lobster Tail (Market Price)

### LA MEDITERRANEAN CHICKEN

Charbroiled Chicken Breasts, Marinated in Fresh Herbs  
and Olive Oil, Served with a Tomato Fondue on a Bed of  
Spinach Fettuccine

\$18.95 Per Person

### APPLE ALMOND STUFFED CHICKEN

Apple Almond Stuffed Chicken Breast Laced with a  
Cinnamon Scented Cider Sauce

\$18.95 Per Person

### BALSAMIC GLAZED CHICKEN

Charbroiled Breast of Chicken with a Honey Balsamic  
Glaze and Topped Off with a Papaya Caper Salsa

\$19.95 Per Person

### ROASTED ROSEMARY GARLIC CHICKEN

Rosemary Garlic Roasted Breast of Chicken with a  
Zucchini, Eggplant and Tomato Confit

\$19.95 Per Person

### CHICKEN CORDON BLEU

A Chicken Breast Stuffed with Ham  
and Swiss Cheese, Breaded  
and Sautéed Until Golden Brown

\$19.95 Per Person

### HONEY THYME GLAZED PORK LOIN

Slow Roasted Honey Thyme Glazed Pork Loin,  
Accompanied by a Tomato Coulis

\$23.95 Per Person

### DOUBLE CUT PORK CHOP

Double Cut Pork Chop, Marinated  
and Served Au Poivre

\$18.95 Per Person

### PAN SEARED SALMON FILLET

Pan Seared Salmon Fillet Served  
with Apple Horseradish Cream

\$23.95 Per Person

\*Please note that all beef entrées are cooked to a medium temperature.

We gladly offer two or more entrées at an additional fee of \$1.00 per person  
for each additional entrée. Some restrictions may apply.

All Prices are Subject to a 20% Taxable Service Charge and Sales Tax. Prices are subject to change.

# Menus

## MAUMEE BAY RESORT

## DINNER ENTRÉES

Dinner Entrees Include Garden Green Salad with House Dressings, Chef's Selection of Side Dish and Vegetable, Pastry Chef's Dessert Selection, Rolls with Butter and Coffee and Tea Service

### ROASTED HALIBUT FILLET

Roasted Halibut Fillet  
Laced with a Lobster Saffron Glaze  
**\$19.95 Per Person**

### SCAMPI

Sautéed Scampi in a Light Butter Garlic Sauce  
**\$22.95 Per Person**

### LAMB LOIN

Roasted Lamb Loin Served  
with a Mango Mustard Glaze  
and Minted Rosemary Jus  
**\$22.95 Per Person**

### SMOKED DUCK BREAST

Smoked Duck Breast Served with a Bacon and Savory  
Cabbage Compote and Natural Au Jus  
**\$23.95 Per Person**

### PORTOBELLO PENNE

Fire Roasted Portobello Mushrooms, Onions, Peppers and  
Garlic with Penne Pasta in a Tomato Fennel Broth  
**\$17.95 Per Person**

### MUSHROOM RAVIOLI

Oven Roasted Vegetables with Mushroom Ravioli in a  
Garlic Fume Sauce Served with Garlic Bread  
**\$17.95 Per Person**  
Add Grilled or Blackened Chicken Strips for \$2.00  
Additional Per Person

### VEGETABLE WELLINGTON

Fresh Seasonal Vegetables Sautéed in Garlic Olive Oil  
and Chablis Baked in a Puff Pastry  
**\$17.95 Per Person**

### ADDITIONAL SALAD SELECTIONS:

**\$2.75 Additional Per Person**

### BUTTERCUP SALAD

Buttercup Lettuce with Haricot Verts "Green  
String Bean" and Roasted Red Pepper  
Served with a Green Goddess Dressing

### CHEVRÉ SALAD

Garden Greens with Tomatoes, Maui  
Onions and Peppered Goat Cheese  
Served with a Balsamic Vinaigrette Dressing

### CRAB AND CITRUS SALAD

Crabmeat, Cilantro, Avocado and  
Tomato on a Bed of Greens  
Adorned with Citrus Segments  
Served with a Citrus Vinaigrette Dressing

### GARDEN BISTRO SALAD

Garden Greens with Bleu Cheese,  
Sliced Pears and Toasted Pecans  
Served with a Raspberry Vinaigrette Dressing

### GREEK SALAD

Mixed Greens with Crumbled Feta Cheese,  
Kalamata Olives, Diced Tomato, Green  
Pepper, Red Onion and Cucumbers  
Served with a Traditional Greek Dressing

### SPINACH SALAD

Spinach Greens with Pine Nuts and Bacon  
Served with a Mustard Vinaigrette Dressing

We gladly offer two or more entrées at an additional fee of \$1.00 per person  
for each additional entrée. Some restrictions may apply.

All Prices are Subject to a 20% Taxable Service Charge and Sales Tax. Prices are subject to change.