



BANQUET DINNER MENU

Please select up to 3 entrees from the menu below. Entrees include a house salad, bread, butter & water. Entrees (except pastas) include seasonal vegetables and one side to accompany all entrees: Rice, Mash potato, Oven-roasted Red Potatoes or Pasta Marinara.

Meats

New York Steak – classic charbroiled steak.....	40
Three Flames Special Steak - tri-tip steak topped with sautéed mushrooms.....	35
Prime Rib – tender and delicious; served with Au Jus.....	45
Filet Mignon – a thick and generous treat.....	45
Western Rib-Eye – Rib-eye steak sautéed with caramelized onions, bell peppers & mushrooms.....	43

Chicken

Stuffed Chicken Breast – with wild & white rice and mushroom filling, topped with demi-glaze.....	36
Greek Chicken – marinated Greek-style with olive oil, fresh lemon, oregano, and black pepper, then charbroiled tender and juicy.....	33
Chicken Parmesan – breaded chicken breast cutlet topped with Marinara & melted cheese.....	34
Breast of Chicken Sauté – tender boneless breast in a white wine & mushroom sauté.....	35

Seafood

Tilapia – similar to the sea bass; with cilantro & diced tomato in a Chardonnay sauce.....	35
Salmon – a fresh favorite, grilled and topped with lemon-dill sauce.....	38

Combination Plates

Filet Mignon & Seafood – tender petite filet mignon topped with prawns.....	45
Steak & Chicken – tri-tip steak and boneless chicken breast, charbroiled & topped with demi-glaze.....	40
Steak & Prawns – flavorful charbroiled tri-tip, topped with a skewer of large Gulf prawns, then lightly brushed with demi-glaze.....	43

Pastas

Mostaccioli – penne pasta in a sun dried tomato cream sauce with basil, spinach, garlic & feta.....	30
Tortellini Alfredo – chicken tortellini in a rich creamy parmesan Alfredo sauce.....	30
Pasta Rose – penne pasta in a creamy Tomato-Alfredo sauce with green onions, mushrooms, and fresh basil.....	30

An 20% service charge & all applicable taxes will be added to your bill. Menu items and prices may subject to change without notice.