



Limited Banquet Menu

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About this Menu

This menu is suited for groups of 40 or less. Please select three or four dinner selections to be *pre-ordered* by your guests. Pasta selections are served with a house or Caesar salad. All other entrees are accompanied by a starch and vegetable or as listed. A salad may be added to an entrée for \$4.50. Warm rolls and butter are served with all entrees. All prices are subject to a 6% sales tax and 20% service fee.

SOUPS

Onion Soup Au Gratin 6.25

A crock of onion soup topped with toasted bread and melted provolone cheese, finished with onion straws

Soup of the Day: Cup \$3.95 Bowl \$5.95 *seafood soup* +\$1.40

APPETIZERS

Chesapeake Crab Bowl 12.95

Lump crab meat and a creamy cheese dip baked in a bread bowl

Fried Mac & Cheese 8.95

Macaroni and cheese balls with bacon and jalapenos breaded in panko and herbs, flash fried and served in a parmesan tomato cream sauce

Brussel Sprouts 8.95

Dried cranberries, bleu cheese crumbles, almonds, and bacon finished with a balsamic vinaigrette

Sesame Chicken 8.95

Chicken tenders hand-breaded in a panko sesame breading, deep fried and drizzled with a sesame teriyaki glaze

Great American Nachos 10.95

Homemade tortilla chips, melted cheese, Tex-Mex chicken, jalapenos, corn and black beans, served with salsa and sour cream

Calamari 11.95

Lightly breaded and fried golden, homemade marinara and lemon aioli

PASTAS

Penne Rustica 18.95

Sautéed shrimp, chicken and prosciutto ham with penne a in a rosemary parmesan cream sauce baked with parmesan cheese, *house or Caesar salad*

Blackened Chicken Alfredo 16.95

Skillet blackened Cajun chicken served over a classic fettuccine Alfredo, *house or Caesar salad* *sub sautéed shrimp 18.95*

Chicken Rigatoni 16.95

Grilled chicken, mushrooms, caramelized onions, fresh basil and parmesan cheese with rigatoni pasta in a creamy Marsala wine sauce, *house or Caesar salad*

Crab and Corn Fettuccini 20.50

Lump crab meat, sweet corn, tomato, roasted garlic and basil in a white wine cream sauce with fettuccine pasta, *house or Caesar salad*

Spaghetti Bolognese 15.95

Veal, pork, sausage, traditional red sauce, spaghetti, grilled sour dough bread with ricotta cheese spread, *house or Caesar salad*

STEAKS, SEAFOOD AND SPECIALTIES

(Sautéed onions +2.50 or Sautéed mushrooms +2.50)

New York Strip, two sides 12 ounce 23.95

Ribeye, two sides 12 ounce 23.95

Sirloin, two sides 6 ounce 15.95 / 10 ounce 19.95

Filet Mignon, two sides 6 ounce 25.95 / 8 ounce 29.95

Flat Iron, two sides 8 ounce 16.50

Steak Enhancements 11.95

Chesapeake Style, sautéed shrimp, scallops, lump crab meat in a roasted red pepper-white wine sauce

Louisiana Style, sautéed shrimp, scallops, lump crab, onions, peppers in a Cajun honey-teriyaki glaze

Mom's BBQ Ribs 25.95

Full Rack, Smoked, slow roasted, and grilled - basted with our own honey BBQ sauce, *two sides*

Custer's Last Stand 15.50

Grilled chicken breast smothered in a honey BBQ sauce, *two sides*

Grilled Chicken 15.50

Grilled chicken breast marinated in lime and fresh herbs, *two sides*

Fried Shrimp 18.50

Breaded fried shrimp served with hush puppies and cocktail sauce, *two sides*

Chesapeake Trio 22.95

Broiled combination of shrimp, scallops, and crab cake, *two sides*

Maryland Crab Cakes 25.95

Two 4 ounce jumbo lump crab cakes, *two sides*

Mediterranean Salmon 19.95

Grilled 8 ounce salmon filet, *two sides*

Chicken Madeira 17.95

Sautéed chicken breast, asparagus, mushrooms and melted mozzarella cheese with a mushroom Madeira sauce plated with red skin mashed potatoes

Bone-In Prime Pork Chop 18.50

Grilled bone-in prime pork chop finished with a pork au jus, *two sides*

Seared Scallops 22.95

Pan seared finished with a butter sauce, *two sides*

BEVERAGES

Unlimited Non-Alcohol \$2.75/person

Pepsi, Diet Pepsi, Iced Tea, Sierra Mist, Coffee, Hot Tea