



PRIVATE EVENTS MENU

for groups of 30 or less

Our Culinary Chefs are proud to offer you these fine selections for your upcoming event.

All Thunder Bay Grille banquets are served with parmesan mashed potatoes, family-style green bean almondine, house salad and our own freshly baked focaccia bread.

THE FIRE PIT \$24 per guest

Chubby Cut Top Sirloin

Certified Angus Beef® makes it the choice of choice

Grilled Atlantic Salmon

Atlantic salmon, Chardonnay dill sauce

Chicken Marsala Ravioli

Chicken filled ravioli, roasted mushrooms, Marsala cream, peas, shaved Asiago

Chicken Madeira

Chicken breast, asparagus, mushrooms, provolone, madeira wine sauce

BACKWOODS \$28 per guest

Chubby Top Sirloin with Grilled Shrimp Skewer

6oz. Certified Angus Beef parmesan-crust sirloin, grilled shrimp skewer

Grilled Salmon Béarnaise

Broiled Atlantic salmon, tarragon béarnaise sauce

Chicken Champaign

Pan-seared chicken, champagne cream sauce

Chicken Jambalaya

Cajun chicken breast, andouille sausage, Cajun spices, tomato, green pepper, onion, rice, cornbread

BIRCHWOOD \$34 per guest

Parmesan Crusted New York Strip

Classic cut well marbled, parmesan butter crust

Cedar Planked Salmon

Atlantic salmon, light BBQ spice, teriyaki glaze

Chicken Paillard

Thinly pounded chicken, parmesan breading, garlic, white wine sauce, asparagus, salad made of arugula, tomatoes, crumbled goat cheese, balsamic vinaigrette

Shrimp Scampi

Shrimp, fettuccine, lemon, cherry tomatoes, spinach, crusty bread

BLACK IRON \$38 per guest

Ribeye

16 oz. steak charbroiled to perfection

24 Hour Ribs

Full-rack, house BBQ sauce

Walleye

Blackened or pan-fried walleye fillet

Bouillabaisse

Shrimp, scallops, clams, whitefish, mussels, rich broth, crusty bread

MAHOGANY \$52 per guest

Petite Filet Mignon and Lobster Tail

A tender cut from the center of the tenderloin, lobster tail

Petite Filet Mignon and Crab Stuffed Shrimp

A tender cut from the center of the tenderloin, crab stuffed shrimp, béarnaise sauce

Filet Medallion Trio and Shrimp Skewer

Three medallions of choice beef tenderloin, parmesan, gorgonzola and smoked bacon butter crust, béarnaise, parmesan garlic mashed potatoes, grilled asparagus

Shrimp and Sea Scallop Scampi

Jumbo shrimp, rich sea scallops, fresh lemon, butter, cherry tomatoes