

Menu For Three Course Banquet Sit-down Dinner Entrée Course

All Dinner Menus include: Chef choice of Vegetables and Starch, choice of First Course, Dessert, Fresh Bread and Butter, Coffee, Decaf, Hot Tea, and Iced Tea

Mesquite Grilled
New York Steak
With Roasted Onion Confit
Lunch \$36 Dinner \$40

Pork Chops
With Fresh Apple Salad
Lunch \$30 Dinner \$37

Marinated Smokey Rib Eye Steak
With Shallot Butter
Lunch \$36 Dinner \$40

Pistachio Encrusted Lamb Chops
Sonoma Lamb Chops rubbed with Spices, Whole
Grain Mustard
Rolled in Pistachios and Mesquite Grilled to
Perfection
Lunch \$39 Dinner \$46

Vineyard Flank Steak
Rich Cabernet Red Wine Sauce with Wild
Mushrooms and Shallots
Lunch \$27 Dinner \$34

Gnocchi House Specialty
Lunch \$26 Dinner \$33

Xebec Special Risotto
Fresh Vegetables and Seafood
Lunch \$32 Dinner \$40

Assorted Grilled Kebabs with Xebec Special Sauce
Lamb, Chicken, Beef and Vegetables are Marinated and
Mesquite Grilled Served with Special Sauce
Lunch \$27 Dinner \$34

We would be happy to design a group menu and match flights of wine per course
Above prices do not include alcoholic beverages (Please ask for Wine List)
All above prices do not include 19% Banquet Charges and 8.25% Sales Tax
Two Choice Entree for all Groups (Chosen before the Final Count for Event)
\$5.00 per person extra for all Groups under 20 persons