The Packing House Holiday Special Offerings

Appetizers

Shrimp Cocktail 20.99
Colossal Shrimp with house cocktail sauce and lemon.

***Crab Stuffed Mushrooms** 16.99
White mushroom caps, stuffed with Crab & Shrimp mixture. Topped with fresh Bearnaise.

Water Chestnuts with Bacon 15.99
Drizzled with a special Brown Sugar glaze.

Escargot a la Ritz 18.99
Classically prepared Helix snails in rich garlic butter served with Ciabatta toast points.

Caesar Salad 15.99
The iconic classic with fresh Romaine, shaved Parmesan, and tossed with our house recipe Caesar dressing. Anchovies available upon request.

Entrees include:
Hot Bread & Butter; fresh house Salad or Chicken Soup; and Baked or French Fried Potatoes
Dressing Choices include:
French, Thousand Island, Ranch, Italian, House Pepper-Parmesan, and Balsamic Vinaigrette.
Crumbled Bleu Cheese and Hot Bacon dressing are an additional .99

Prime Cuts

***Filet Mignon** 8oz cut 59.99
Aged to peak tenderness and served with our Famous Onion Shreds.

***The Grand Steer Filet** (14oz) 73.99
An extra large, center-cut Tenderloin filet, seared and sealed. Served with roasted mushrooms, onion shreds, and Beef Jus.

***Garlic Stuffed Filet** (8oz) 60.99
Center-cut filet stuffed with slivered garlic, wrapped in bacon, and seared. Served with onion shreds, and Dijon Mustard sauce. Chef recommends Rare to Medium doneness.

***Steak au Poivre** (8oz) 60.99
Center-cut filet, stuffed with slivered garlic and crusted with cracked black peppercorns. Served with our signature Cognac sauce. Chef recommends Rare to Medium doneness.

***Prime Rib** 12 oz Queen Cut 55.99
We use only Certified Angus Beef to ensure the highest quality. 16 oz King Cut 60.99

Veal & Pork

Barbecued Pork Back Ribs Full Rack 36.99
Well-seasoned and made according to our house recipe. Half Rack 30.99
Slow cooked to tender perfection. Served with our own BBQ sauce and choice of side.

***Broiled Iowa Pork Porterhouse Chop** (16 oz) 31.99
Bone-in pork chop broiled to perfection. Served with fresh vegetables & your choice of side dish.

***Veal Oscar** 46.99
Veal cutlets topped with crab meat, asparagus spears, and Bearnaise sauce.

Poultry

Chicken Parmesan 30.99
Hand-breaded and draped with Marinara and melted Mozzarella. Served on a bed of Linguine.

Roast Duck 36.99
Tender half duck slow roasted and orange glazed to finish crispy. Served with Apple & Sausage stuffing, fresh vegetables, and Burgundy Cherry sauce.

*Consuming raw or under cooked meat, fish, and animal products may increase your risk for food borne illness.

Vegetarian

Grilled Vegetable Bowl 18.99

Assorted grilled vegetables tossed in a light Asian dressing on top of rice pilaf.

Seafood

Atlantic Salmon (8oz) 37.99

Hand-cut salmon filet, lightly seasoned and grilled. Served with cucumber dill sauce, rice pilaf, and vegetables.

Brew Town Shrimp Tempura 36.99

Jumbo Gulf shrimp and broccoli florets fried with a light, beer leavened batter. Served with cocktail sauce and your choice of side dish,

Canadian Walleye (9 oz) 36.99

Boneless V-cut filet available pan-fried or a la Amandine. Served with fresh vegetables and choice of side dish.

Twin Tails 83.99

The premier seafood experience. Two 8oz Maine Lobster tails broiled and served with lemon, drawn butter, fresh vegetables and your choice of side dish.

Easter Ham Dinner- *Served Easter Sunday*

Hand-carved, slow roasted honey ham with cherry glaze. Served with parsley boiled baby red potatoes and steamed green beans.

Served with hot Bread & Butter, and choice of Salad or Chicken Soup.

Adults 34.99 Children (10 and under) 15.99

Children's Menu

(10 and under)

Chicken Breast Tenders, *Hamburger/Cheeseburger 13.99

Served with French Fries

***Prime Rib** 22.99

Served with a baked Potato

Linguine with Butter or Marinara Sauce 8.99

Enhancements

Add to any Entrée

Buttered button mushrooms, asparagus, grilled vegetables, or steamed broccoli. 8/each

Oscar Style* Topped with crab, asparagus and béarnaise sauce. 18.99

Maine Lobster Tail, served with drawn butter. 41.99

Three Jumbo Shrimp. Broiled, Sauteed, or Battered. 16.99

Thank you for joining us today! Please enjoy your relaxed time with us but understand others may be waiting for your table. Our entire staff is working to serve you on a holiday. We graciously ask you to be kind, patient and generous. *Thank you! –The Wiken Family & The Staff of The Packing House Restaurant*

Please ask about our house made desserts, including our famous banana cream pie!
Enjoy an after dinner cocktail, cordial, liqueur or ice cream drink.
Ask your server about our extensive wine and drink list!

We suggest 20% gratuity on parties of 6 or more. There is a $10 charge for 'split plates'.

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