



# Petroleum Club Of Anchorage

## PLATED LUNCH

\$35 PER PERSON

### SOUPS & GREENS

#### CHEF'S FRESH SOUP OF THE DAY

#### SPICY TORTILLA SOUP

#### PCA HOUSE SALAD WITH CHOICE OF TWO DRESSINGS

ranch, italian, blue cheese, balsamic vinaigrette, thousand island, caesar & honey mustard

#### CAESAR SALAD

garlic foccacia croutons and fresh parmesan

#### CAPRESE SALAD

fresh mozzarella, tomato & basil drizzled with an balsamic vinaigrette

#### SPINACH SALAD

walnuts, diced hard boiled eggs & warm bacon vinaigrette

### SOUPS & GREENS UPGRADES

#### SALMON CHOWDER

per person ++\$3

#### LOBSTER BISQUE

per person ++\$3

#### ITALIAN SALAD

cheese tortellini, tomato, kalamata olives & peppercinis,  
per person ++\$3

\*Consuming raw or under cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.\*

\*Service Fees: A 20% gratuity and a 5% service charge will be attached to final total of food and beverages ordered.\*

\*Please let the Club know prior to your event of any allergies or food sensitivities when placing your order, as not all ingredients are listed on the menu.\*

\*Menu prices and selections may be subject to change without notice.\*



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### ENTREES

Entrees served with 2 chef selected sides. Select 1 entree from the following.

#### GRILLED 8 OZ NEW YORK STEAK

topped with sauteed mushrooms & caramelized onions. served with chef selected starch and vegetables.

#### ROASTED PORK LOIN

choice of preparation: cuban marinated + wild mushroom bordelaise + . served with chef selected starch and vegetables.

#### ORGANIC CHICKEN BREAST

choice of preparation: marsala + piccata + curried + . served with chef selected starch and vegetables.

#### FILET OF SALMON OR HALIBUT

market priced with choice of preparation: roasted red pepper & ginger chutney + fruit salsa + . served with chef selected starch and vegetables.

### DESSERTS

Served a la carte & priced per person

#### CHOCOLATE MOUSSE

\$8

#### LEMON BAR

\$6

#### TIRAMISU

\$8

#### CHOCOLATE CAKE

with raspberry coulis \$8

#### LEMON MERINGUE TART

\$7

#### BREAD PUDDING

with bourbon sauce \$7

#### KEY LIME TART

\$7

#### SEASONAL CHEESECAKE

by the slice \$9

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