



Petroleum Club Of Anchorage

PLATED DINNER

\$69 PER PERSON

FIRST COURSE

select 1 of the following

LOBSTER BISQUE

CHEF'S FRESH SOUP OF THE DAY

SEARED SCALLOPS

finished with a cilantro pesto

GRILLED SHRIMP & GRITS

GOAT CHEESE & MUSHROOM TART

OLIVE TAPENADE BRUSCHETTA

on sliced baguettes

CRAB CAKES

caramelized root vegetable, sweet corn & smoked bacon \$5 per person upcharge

SECOND COURSE

select 1 of the following

FRESH GARDEN SALAD

choice of dressing

CAESAR SALAD

shaved parmesan & garlic croutons

SPINACH SALAD

with bacon dressing

CAPRESE SALAD

TORTELLINI SALAD

heirloom tomatoes, marinated artichoke hearts, assorted italian dried meats and parmesan cheese

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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MAIN COURSE

may select up to 2 of the following. must provide exact amount of selections prior to event

ORGANIC CHICKEN BREAST

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

RIBEYE STEAK

choice of preparation: red wine bordelaise + oscar style with crab meat and hollandaise sauce +\$4. served with chef selected starch and vegetable.

GRILLED NEW YORK STRIP WITH GREEN PEPPERCORN COGNAC SAUCE

served with chef selected starch and vegetable.

SALMON OR HALIBUT FILET

grilled or pan seared. served with chef selected starch and vegetable.
(all menu pricing with seafood is subject to change based on current market prices)

EGGPLANT PARMESAN

served with pasta

LAND & SEA PAIRING

grilled 6oz sirloin steak with choice of the following seafood to accompany: shrimp+scallops+salmon +halibut.
served with chef selected starch and vegetable.
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DESSERT
select 1 of the following

CHOCOLATE MOUSSE

TIRAMISU

LEMON MERINGUE TART

KEY LIME TART

LEMON BAR

CHOCOLATE CAKE

with raspberry ganache

BREAD PUDDING

with bourbon sauce

SEASONAL CHEESECAKE

by the slice

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