

New Years Eve 2011

A La Carte Appetizers

Onion Rings	10	Escargot	12
Sesame Chicken Wings	11	Jumbo Shrimp Cocktail	14
Bruschetta	10	Coconut Shrimp	14

All entrees include:

fresh baked French bread & Royal Oak house salad, dessert buffet presentation at 10 PM.
Kozlak's Royal Oak famous salad bar available for an additional 3 with entrée.

Boneless Roast Prime Ribs of Beef.

A traditional favorite for the serious beef eater. Served with, homemade horseradish sauce & baked potato. **KING CUT ADD \$14**

New York Strip Sirloin.

U.S. choice 12 ounce strip.
Served with baked potato.

Steer Tenderloin Filet.

8 ounce U.S. choice filet. Baked potato.

Back Loin Barbecue Ribs.

Full rack. Topped with B-B-Q sauce.
Potato & vegetable.

Roast Plump Duckling.

One half duckling topped with our unique plum sauce. Wild rice blend & vegetable.

Fried Jumbo Shrimp.

Six jumbo shrimp, breaded and deep-fried, lemon & cocktail sauce. Potato & vegetable.

Broiled Walleyed Pike.

Served amandine with lemon, potato & vegetable.

Garlic Broiled Shrimp. Five jumbo shrimp broiled in garlic butter, served with basmati rice, & grilled fresh asparagus.

add any one of the following to your steak:

- Blackened with cajun spices. 3
- Topped with sautéed mushrooms. 3
- Embedded with cracked peppercorns. 3
- Topped with sautéed onions. 3
- Butter - tarragon sauce. 3

Steamed African Lobster Tail.

One sweet African lobster tail, lemon, drawn butter. Potato & vegetable. **ADD \$30**

Sautéed Chicken, Supreme Sauce.

Boneless chicken breast sautéed & topped with our sherry mushroom sauce. Potato & vegetable.

Salmon Royal Oak.

Fresh Atlantic salmon stuffed with baby shrimp, topped with lobster sauce. Potato & vegetable.

Sea Scallops with Lemon &

Asparagus. Sautéed & served on basmati rice with fresh vegetable.