

# 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

## Auld Lang Syne Dinner

### Boneless Roast Prime Ribs of Beef, Au Jus

A traditional favorite for the serious beef eater.

Served with Kozlak's house salad, homemade horseradish sauce & baked potato

QUEEN CUT 34.00

KING CUT 44.00

Kozlak's Royal Oak famous salad bar available for an additional 3 with entrée.

Entrees listed below include: fresh baked French bread & Royal Oak house salad  
Kozlak's Royal Oak famous salad bar available for an additional 3 with entrée.

### Steak & Lobster.

Broiled choice tenderloin steak, lobster tail & baked potato. 84

### New York Strip Sirloin.

U.S. choice 12 ounce strip. Served with baked potato. 39

### Steer Tenderloin Filet.

6 ounce U.S. choice filet. Baked potato. 35

8 ounce U.S. choice filet. Baked potato. 40

**Back Loin Barbecue Ribs.** Topped with B-B-Q sauce. Potato & vegetable.  
Half rack 25 Full Rack. 30

**Roast Plump Duckling.** One half duckling topped with our unique plum sauce. Wild rice blend & vegetable. 31

**Sautéed Chicken, Supreme Sauce.** Boneless chicken breast sautéed & topped with our sherry mushroom sauce. Potato & vegetable. 26

### 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

**Medallions of Beef.** Twin medallions of beef topped with a butter-tarragon sauce. Potato & vegetable. 32

**Salmon Royal Oak.** Fresh Atlantic salmon stuffed with baby shrimp, topped with lobster sauce. Potato & vegetable. 33

**Broiled Walleyed Pike.** Served amandine with lemon, potato & vegetable. 33

**Garlic Broiled Shrimp.** Five jumbo shrimp broiled in garlic butter, served with basmati rice & grilled fresh asparagus. 33

**Baked Atlantic Salmon Filet.** Topped with chardonnay dill sauce. Potato & vegetable. 30

**Fried Jumbo Shrimp.** Six jumbo shrimp, breaded and deep-fried, lemon & cocktail sauce. Potato & vegetable. 30

**Blackened Pork Porter House.** Thick pork porterhouse blackened with Cajun spice & topped with tomato concassé. Vegetable & potato. 27

**Steamed African Lobster Tail.** One sweet African lobster tail, lemon, drawn butter. Potato & vegetable. 70

**Vegetables & Pasta Alfredo.** Fresh vegetables & linguine in a parmesan cream sauce. Topped with fresh shredded cheese. 25

**Sautéed Sea Scallops with Lemon & Asparagus.** Served on basmati rice with fresh vegetable. 32

**Pasta & Shrimp.** Garlic, lemon, white wine, olive oil & parmesan. 27

**Steak & Walleye.** 4 oz. medallion topped with a butter-tarragon sauce. Walleye served amandine. Potato & vegetable. 30

**Add hash brown potatoes to any entrees. 7**

#### **ALL ENTREES INCLUDE:**

Royal Oak House Salad or substitute Kozlak's famous Salad Bar for an additional. 3

### **Beverages**

Coffee, Tea or Milk 2.75

Cappuccino 3.75

Chai 3.25

Perrier Sparkling water 3.00

Espresso 2.75

Americano 3.00

Mocha 3.00

Latte 3.50

### **Featured Spirits**

**Cafe Sandberg** (coffee, cafe Nassau, whipped cream)

**Irish Coffee** (Jameson, simple syrup, whipped cream)

**Royal Oak Coffee** (Grand Marnier, Amaretto, Kahlua)

**Keoke Coffee** (Brandy, Kahlua, whipped cream)

See our extensive Wine List for or many 'Wines by the Glass'