

## Luncheon Entrée

(Available from 11:00 a.m. until 3:00 p.m.)

All banquet entrées are served with a tossed salad with ranch dressing (unless otherwise specified), mashed or roasted redskin potatoes, vegetable, beverage (coffee, tea, or fountain soft drink) warm supper bread, and your choice of ice cream, cheesecake, fruit cobbler or bread pudding.

Grilled Ribeye Steak -----\$22.95  
Hand cut from fresh boneless prime rib of beef, seasoned and grilled to a medium temperature.

Country Fried Pork Chop -----\$20.95  
Two hand cut chops rolled in our secret flour and fried to a crisp golden brown.

Pan Roasted Breast of Chicken -----\$24.95  
Filled with Boursin cheese inside a roasted Airline chicken breast with hominy and lima bean succotash, topped with a thyme pan jus.

Cod Filet----- \$17.95  
Cold water Icelandic Cod loin fried or broiled and served with our secret tartar sauce or drawn butter.

## Light Fare

Light Fare items include: your choice of beverage (coffee, tea or fountain soft drinks), and dessert ice cream, cheesecake, fruit cobbler or bread pudding.

Caesar Salad -----\$18.95  
Crisp romaine lettuce tossed with our Caesar dressing and served with croutons, tomatoes, Parmesan cheese, and your choice of either blackened or grilled chicken.

Chicken Salad Plate -----\$17.50  
All white meat chicken salad garnished with fresh fruit and a warm muffin.

Tousey Pasta -----\$22.50  
Linguini tossed with garlic, tomatoes, Parmesan cheese and grilled asparagus with your choice of grilled chicken or sautéed shrimp. Served with a house salad.

Sales tax of six percent (6%) and service fee of twenty percent (20%) will be added to the above prices. All prices are subject to change.

## Dinner Entrees

All entrées are served with a tossed salad with ranch dressing (unless otherwise specified), mashed or roasted redskin potatoes, vegetable, warm supper bread, beverage (coffee, tea, or fountain soft drink), and your choice of dessert. (Ice cream, cheesecake, fruit cobbler or bread pudding)

**Beef and Chicken Combination-----\$38.95**

Roasted tenderloin of Beef with Bordelaise Sauce and a baked boneless breast of chicken served with sauce Poulet.

**Alaskan Halibut ----- \$38.95**

Served Gratinee style. Topped with crab meat, artichoke hearts, and Parmesan cheese. Baked to a golden brown.

**Prime Rib of Beef-----\$38.95**

Slow roasted to perfection and served with Au-Jus and creamy horseradish. Roasted to a medium rare temperature unless otherwise specified.

**Roasted Loin of Pork-----\$27.95**

Fresh boneless pork dusted with seasonings. Served with natural pan gravy.

**Cod Dinner-----\$20.95**

Cold water Icelandic Cod loin fried or broiled and served with our secret tartar sauce or drawn butter.

**Pan Roasted Breast of Chicken-----\$25.95**

Filled with Boursin cheese inside a roasted Airline chicken breast with hominy and lima bean succotash and topped with a thyme pan jus.

**Fried Chicken ----- \$25.25**

A Tousey House Tavern favorite! Four pieces (breast, leg, wing, and thigh) rolled in our secret herbed flour and fried to a crisp golden brown.

**Tousey Pasta-----\$22.50**

Linguini pasta tossed with garlic, tomatoes, Parmesan cheese and grilled asparagus with your choice of grilled chicken or sautéed shrimp.

Sales tax of six percent (6%) and service fee of twenty percent (20%) will be added to the above prices. All prices are subject to change.

Note: Other selections available upon request.