

# DINNER MENU

Al and Alma's is proud to serve fresh menu items created daily just for your event by our own staff from our very own banquet kitchen! Many of the selections are homemade recipes enjoyed by our guests for over 50 years! Food preparation is strategically planned for minimal holding times and to assure the highest quality in our unique service venue. You and your guests will experience the Al and Alma's difference in the taste, presentation, and value of every item offered in our menu. Soda and coffee service are included with dinner selections. Package cruise pricing includes: soda and coffee service throughout the cruise time, two salad selections, entrée selection, and dessert. Prices for additional selections, upgraded selections and combinations are listed with their corresponding items and charged per person. Special menu requests for vegetarian, vegan and gluten-free options are available at no additional charge.

## **SALADS AND POTATOES [Make two selections]**

### **Island Salad w/ Rosemary Vinaigrette Dressing**

Iceberg and Romaine lettuce with fresh Gorgonzola cheese, black olives, Bermuda onions, tomatoes with light homemade Rosemary Vinaigrette dressing.

### **Marinated Vegetable Cheese Tortellini Salad**

Tortellini stuffed with feta cheese mixed with cauliflower, broccoli, carrots, cherry tomatoes, black olives blended in a light Italian balsamic dressing sprinkled with fresh grated parmesan cheese.

### **Italian Mandarin Salad**

Iceberg lettuce blended with a light Italian vinaigrette dressing smothered with mandarin oranges, black olives, cherry tomatoes, and green onions, topped with roasted almond slivers.

### **Caesar Salad**

Iceberg and Romaine lettuce salad blended with creamy Caesar dressing packed with black olives, tomatoes, parmesan cheese, and olive oil roasted croutons.

### **Classic Wild Rice Blend**

Blend of long grain and wild rice with herbs and seasonings.

### **Roasted Vegetable Medley**

Garden fresh seasonal vegetables roasted with select herbs and spices.

### **Baked Beans**

Sweet traditional recipe with bacon chunks, a summertime favorite.

### **Fresh Fruit** [\$1 per person extra]

Fresh cut honeydew, cantaloupe, watermelon, pineapple, grapes and strawberries presented in a conch shell platter.

### **Parsley Buttered Red Potatoes**

Tender cooked red potatoes lightly buttered and garnished with fresh parsley.

**Baked Potatoes** Baked potatoes served with sour cream.

### **AuGraten Potatoes**

Thin sliced cheesy potatoes with select seasonings. A great accompaniment to a beef or BBQ Rib entrée.

### **Hash Browned Potatoes**

Shredded and lightly seasoned potatoes pan cooked in light oil.

### **Fresh Steamed Asparagus** [\$3 per person extra]

Served in light lemon butter.

### **Add an Extra Side Item** [\$3 per person extra]

## **MAIN COURSES [Make one selection]**

### **Al's Famous BBQ Pork Ribs**

Our most popular selection! Loved by all and perfect for any cruise occasion! Hand trimmed, slow cooked pork ribs with Al's secret spices until the meat falls off the bone. Smothered in Al's secret recipe BBQ sauce.

### **Al's Sautéed Chicken Breast on Rice w/ Creamy Dijon Sauce**

A house specialty! Tender boneless chicken breast patted with flour and herbs, sautéed in butter served on a bed of mixed rice topped with our homemade mushroom and bacon Dijon sauce.

### **Parmesan Crusted Breast of Chicken**

Chicken breast smothered with fresh grated parmesan cheese and seasonings sautéed to seal in flavor and roasted perfection.

### **Chicken Marsala**

Lightly coated breast of chicken sautéed and braised with Marsala wine, mushrooms, and tomatoes over a bed of garlic infused linguini.

### **Chicken Wellington** [\$3 per person extra]

Tender roasted breast of chicken topped with mushroom marinade wrapped in puffed pastry accompanied by our delightful green peppercorn lingonberry cream sauce.

*continued on other side...*

## DINNER MENU CONTINUED

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### Camp-style Walleye

A Minnesota tradition and house specialty! Filet of Canadian Walleye lightly battered in cracker crumbs and browned to perfection in butter on a cast iron skillet; just like the campsite! A local favorite and especially fun for out of town guests!

### Atlantic Salmon

6oz roasted salmon filet with lemon caper dill sauce.

### Chicken and Beef Fajita Bar w/ Spanish Rice

Warm flour tortillas served with chipotle-style marinated chicken and Sirloin beef. Your group will love building their own fajitas with fresh grated cheese, guacamole, rice, tomatoes, lettuce, green peppers, onions, and sour cream.

### Chicken or Vegetarian Penne w/ Choice of Light Roasted Marinara Sauce or Garlic Cream Sauce

Tender penne pasta and grilled breast of chicken or sautéed carrots, peppers, sweet onions, cauliflower, broccoli and seasonal squash served with predetermined choice of either light roasted marinara sauce or garlic cream sauce.

### Al's Famous BBQ Pork Ribs and Southern Fried Chicken

Our most popular combination! Loved by all and perfect for any cruise occasion! Hand trimmed, herb rubbed pork ribs, slow cooked until the meat falls off the bone. Smothered in Al's secret recipe BBQ sauce. Buttermilk breaded and seasoned chicken breasts, drummies, thighs and wings deep fried.

### Herb Roasted OR BBQ Glazed Breast of Chicken [Choose One]

Bone-in breast of chicken seasoned with select herbs and spices pan seared to seal in flavor and then slow cooked for hours to achieve a tender and flavorful taste. Al's BBQ glaze can be added as an option for the entire group.

### Slow Roasted Prime Rib of Beef

[\$5.00 per person extra, min. 15 people]

A formal standard when you are really trying to impress! Slow roasted English cut of 8-10oz prime served with au jus.

### Roasted New York Carved Strip of Beef

[\$6.50 per person extra, min. 15 people]

A step above Prime Rib, your guests will enjoy this unique cut and presentation. Lean, slow roasted herb drenched English cut of 8-10oz New York served with au jus.

### Filet Mignon [\$7 per person extra]

6-8oz filet soaked in rosemary garlic olive oil, seared in our 1400 degree steakhouse broiler to seal in flavor.

### Jumbo Shrimp Scampi [\$6.50 per person extra]

Traditional butter sautéed jumbo shrimp, a perfect entrée complement!

## CAPTAINS COMBINATIONS

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**Al's Famous BBQ Pork Ribs and Herb Roasted Chicken Breast**  
[\$3 per person extra]

**Al's Famous BBQ Pork Ribs and BBQ Glazed Breast of Chicken**  
[\$3 per person extra]

**Al's Famous BBQ Pork Ribs and Parmesan Crusted Chicken**  
[\$4 per person extra]

**Al's Famous BBQ Pork Ribs and Camp-style Walleye**  
[\$5 per person extra]

**Parmesan Crusted Chicken and Camp-style Walleye**  
[\$5 per person extra]

**Filet Mignon and Camp-style Walleye** [\$10 per person extra]

**Filet Mignon and Jumbo Shrimp Scampi** [\$12 per person extra]

## DESSERTS

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### Alma's Famous Double Chocolate Brownies and Lemon Berry Bars

Smooth chocolate fudge brownies with nuts topped with chocolate fudge icing. Lemon crumble bars packed with blueberries and topped with a light lemon icing.

### Assorted Cookie Tray

Assortment of your favorites. M&M, chocolate chip, oatmeal-raisin and more.

### Homemade French Silk, Key Lime, and In-Season Fruit Pie [\$4 per person extra]

Homemade French Silk, Key Lime, and in-season fruit pies your group will love!

### Cheesecake Bar [\$4 per person extra]

Always an irresistible hit! Your group will love topping our cheesecake with cherries, fresh cut strawberries, chocolate fudge, and butterscotch caramel.

### Decadent Chocolate Fountain Fondue Dessert Bar

[\$6 per person extra]

Dark chocolate fondue presented in a flowing 3 tier chocolate waterfall, fresh cut pineapple, strawberries, cookies, marshmallows, angel food cake, pretzels, potato chips and other favorite dipping items.

### Baked to Order Celebration Cakes

[\$2 per person: white, marble, or chocolate.

\$2.50 per person: carrot cake — min 20 person order for all cakes]

Special order soufflé cakes available for birthdays, groom's dinners, anniversaries, retirement, and other special occasions. If you can think it up, we can make it up! White, marble, or chocolate cake with choice of strawberry, raspberry, lemon, chocolate, or white chocolate mousse layer.

7.275% state tax on food and 18% service charge not included in above pricing