

***Billings Petroleum Club
Plated Dinner Options***

Beef Entrees

Filet Mignon

Center cut tenderloin steaks wrapped in smoked bacon and cooked over an open flame.

6oz \$24.95

8oz \$26.95

Filet Oscar

Center cut tenderloin steaks topped with a crab cake, steamed artichoke heart, and Sauce Bernaise.

6oz \$26.00

8oz \$28.00

New York Steak

10 oz Choice cut New York steak fire broiled and topped with garlic-sautéed mushrooms.

\$25.95

Argentinean Steak

10 oz New York steak grilled to perfection while basted in a chimichurri sauce.

\$26.95

Ribeye Natural

14 oz choice cut Ribeye seasoned and cooked to perfection.

\$26.95

****Carved Roast Prime Rib***

Slow roasted prime rib carved to 12oz and topped with Au Jus.

\$26.95

Horseradish encrusted Ribeye Au Poivre

Ribeye steak rubbed with cracked pepper and topped with a horseradish-parmesan crust.

\$27.95

****Carved Roast Tenderloin***

Whole tenderloin rubbed with fresh herbs, garlic, and seasonings. Oven roasted to perfection and finished with a mushroom espangole.

\$28.95

Seafood Entrees

Coho Salmon

8 oz Coho salmon filet baked and finished with a citrus buerre blanc.

\$23.95

Classic Shrimp Scampi

Jumbo Prawns sautéed in white wine, fresh lemon juice, garlic, shallots, and capers.

\$25.95

Baked Halibut

Classic Style

Halibut filet baked and finished with a lemon pepper buerre blanc.

\$26.95

French Brie style

Halibut filet topped with French brie and garlic shrimp. Finished with a wonderful white cream sauce.

\$28.95

Thai Coconut Prawns

Jumbo Gulf shrimp marinated in coconut milk and rolled in a coconut-panko breading. Served with an orange sambal sauce.

\$27.95

Captain's Platter

3 jumbo tempura prawns, sautéed scallops and baked salmon prepared to your liking and accompanied with lemon wedges and homemade cocktail sauce.

\$28.95

Chicken Entrees

Chicken King Crab Imperial

Sautéed chicken breast smothered in a white wine infused three-cheese sauce. Topped with steamed King crab leg meat.

\$27.95

Chicken Moutarde

Chicken breast sautéed with shallots and mushrooms in a Dijon-white wine cream sauce.

\$22.95

Chicken Marsala

Tender chicken breast sautéed with garlic, shallots, mushrooms and finished with a Marsala wine brown sauce.

\$23.95

Chicken Piccata

Chicken breast sautéed in a white wine, lemon, capers and garlic sauce.
\$23.95

****Pork Entrees***

****Garlic Pork Tenderloin***

Seasoned and seared pork tenderloin sliced and served with natural gravy.
\$20.95

****Herb Roasted Pork Tenderloin With A Fresh Peach Salsa***

Herb and spice rubbed pork tenderloin smothered in a fresh peach salsa.
\$21.95

****Cranberry-cornbread Stuffed Pork Loin***

Roast pork loin stuffed with sun dried cranberry cornbread stuffing, and topped with a red currant brown sauce.
\$21.95

Combination

(Served in combination with any meat entree)

Coho Salmon

4 oz coho salmon filet baked with a tarragon lime buerre blanc.
\$6.00

Shrimp Scampi

3 jumbo prawns scampi style
\$9.95

Thai coconut Prawns

3 Large Prawns marinated in a coconut milk and rolled in a coconut-panko breading, with an orange sambal sauce.
\$9.95

Shrimp and scallops in a grapefruit buerre blanc

3 prawns accompanied with six scallops served in a grapefruit buerre blanc
\$12.95

Salad Selections

House Salad

Tossed mixed greens garnished with a cucumber, tomato, and croutons. With your choice of dressing Ranch, Bleu cheese, raspberry vinaigrette, 1000 island, balsamic, French, or Italian,.

Granny Smith Salad

Granny smith apples, red onion, and candied pecans topped with a creamy pepper dressing

Caesar Salad

Fresh chopped romaine tossed with grated parmesan cheese, croutons, and our homemade Caesar dressing.

Strawberry Fields

Mixed greens topped with strawberries, red onions, crushed hazelnuts, roma tomatoes and homemade strawberry vinaigrette.

Starch selections

Baked Potato

(comes with sides of chives, bacon, and sour cream)

Oven roasted baby reds

(tossed in fresh herbs)

Roasted garlic mashed potatoes

(homemade)

Wild Rice Pilaf

(white and wild rice blend)

All entrées served with Vegetable Du Jour

Desserts

Brownie Melba

Layered crumbled brownies, vanilla bean ice cream, and assorted chocolate sauces, in a long stem glass. Finished with fresh whipped cream and a chocolate sprig.
(homemade)
\$6.95

Strawberry or Peach Melba

Fresh fruit layered with diced cake, and a raspberry sauce in a long stem glass, finished with whip cream and a mint sprig.
(homemade)
\$6.95

Almond Lace Baskets

Our signature Basket made with almond cookie dough filled with vanilla bean ice cream, fresh strawberries, and a raspberry Melba sauce. Served on an elegantly painted plate. (homemade)
\$6.95

To Die For

Vanilla bean ice cream, covered in raspberry Chambord liquor, topped with fresh sliced strawberries, served up in a martini glass.
\$5.95

Almost Heaven

Chocolate ice cream drizzled with rich frangelico liquor and topped with toasted hazelnuts. Served up in a martini glass.
\$5.95

Kahlua Mudd Pie

Layered with Oreo cookie crumbles, coffee ice cream infused with Kahlua, and topped with assorted chocolate sauces and crushed nuts. (homemade)
\$5.95

Grasshopper Pie

Mint Chocolate chip ice cream in a chocolate crust, topped with crème de mint and nuts. (homemade)
\$5.95

New York Style Cheesecake

Classic cheesecake topped with chocolate or Melba sauce.
\$4.95

Double chocolate cake

Speaks for itself!
\$4.95

Sunset Sorbets

Low fat refreshing sorbets, flavors include but are not limited to Pomegranate, mandarin orange, tequila grapefruit, chocolate, raspberry, or lemon. (homemade)
\$3.95

Ice Cream Sundae

Vanilla ice cream topped with chocolate sauce and nuts.
\$3.95

Please keep in mind that there is a MAXIMUM of two entrée selections per party.

Prices do not include an 18% service charge.

All Entrees include choice of salad and starch, and chef's choice of bread and vegetable.

Coffee and iced tea may be included in your meal for \$1.50 per person.

Prices are subject to change.

*** requires a minimum of 12 orders**