

Neptune's Palace Seafood Restaurant

Group Dining Menus

Appetizers

Bay Shrimp Cocktail

Jumbo Prawn Cocktail

House Sonoma Greens

Caesar Salad

Creamy Clam Chowder

Shellfish Platter

2 Oysters, 2 Prawns and Cracked Dungeness Crab, Served with Cocktail Sauce

Field Greens

with Sliced Pears, Roasted Walnuts and Gorgonzola Cheese in a Balsamic Vinaigrette

Lunch Entrées

All Entrées Include: Fresh San Francisco Sourdough Bread and Butter, Fresh Vegetables, Rice Pilaf or Herb Roasted Potatoes. White and Dark Chocolate Mousse Cake and Coffee, Hot Tea or Freshly Brewed Decaffeinated Coffee

Breast of Chicken

Sautéed with Rosemary & Garlic

Fresh Swordfish

Grilled with Sesame Oil and Mushrooms

Half Maine Lobster

with Seafood Stuffing and Baked

Fresh King Salmon Filet or Sea bass Filet (select one)

Tarragon Cream Sauce

Sautéed Prawns

Jumbo Prawns with Capers and Lemon Butter Sauce

6 oz Petite Filet Mignon

Mushroom Demi Glaze and Fried Onions

Prices Range From \$20.00 to \$28.00

Dinner Entrées

All Dinner Entrées Include: House Sonoma Greens Salad, Fresh San Francisco Sourdough Bread and Butter, Fresh Seasonal Vegetables, Rice Pilaf or Herb Roasted Potatoes. White and Dark Chocolate Mousse Cake and Coffee, Hot Tea or Freshly Brewed Decaffeinated Coffee

Upgrades To Consider - Add \$2.00

- Substitute: Field Greens with Sliced Pears, Roasted Walnuts and Gorgonzola Cheese in a Balsamic Vinaigrette
- Top Your Salad with Bay Shrimp
- Substitute Creamy Clam Chowder For House Salad

Broiled Fresh Salmon Filet

Topped with Three Citrus Hollandaise

Broiled Fresh Pacific Swordfish

with a Roasted Garlic Pesto Beurre Blanc

Dry Aged Charbroiled New York Steak

with Peppercorns and Roasted Garlic Butter

Whole Maine Lobster or Dungeness Crab

Steamed 1 ¼ lb. Whole Maine Lobster or Dungeness Crab with Herb Roasted Potatoes

Grilled Prawns & Roasted Chicken

with a Roasted Garlic Sauce

Chicken Breast Roulade

with Spinach and Goat Cheese, with Red Pepper

8 oz Mesquite Grilled Filet Mignon

Gorgonzola Port Wine Sauce

Twin Filets

Filet of Salmon with Chive Beurre Blanc and Petite Filet Mignon with Cabernet Reduction, Substitute Swordfish add \$1.00

Prices Range From \$24.00 to \$45.00