

Montgomery Inn Boathouse

August 10 – August 16, 2009

1st Course

Ribs King Dinner Salad

Fresh greens topped with tomatoes, carrots, sun-dried cranberries, red onions, shredded cheese, cucumbers and homemade croutons.

Caesar Salad

Tender hearts of romaine lettuce tossed in our Caesar dressing with homemade croutons and shredded parmesan cheese.

Spinach Salad

Baby spinach topped with mushrooms, pine nuts, eggs, tomatoes, and red onions, served with a warm bacon dressing.

2nd Course

Slab of Barbecued Pork Loin Back Ribs

Served with our famous Montgomery Inn Barbecue Sauce.

Ribs & Chicken

An order of barbecued ribs and a quarter chicken. Served with our Montgomery Inn Barbecue Sauce.

Chicken & Shrimp

A quarter chicken and half order of shrimp. Served with our Montgomery Inn Barbecue Sauce and our sweet plum & hot mustard sauce.

Grilled Pork Chops

Two extra-thick cut chops grilled. Served with onion straws and our Montgomery Inn Barbecue Sauce.

Salmon California

A fillet of Salmon placed on a bed of spinach, topped with sautéed mushrooms, artichoke hearts and sun-dried tomatoes. Served with a creamy butter, white wine, and dill sauce.

All entrees include choice of potato or vegetable.

3rd Course

Chocolate Marble Cheesecake

Carrot Cake

Strawberry Shortcake