

# GOOD ol' USA

## APPETIZERS

**Kentucky Bourbon Steak Bites**  
Grilled baguettes topped with marinated slices of beef tenderloin, caramelized onions and horseradish sauce  
\$7

**Louisiana Bacon Wrapped Scallops**  
Jumbo diver scallops wrapped with hickory bacon and served on a fresh bed of cilantro pineapple salsa  
\$7

## ENTRÉES

**Kansas City Strip Loin**  
Choice center cut strip loin smothered in marinated mushrooms  
\$19

**Texas Style Ribs**  
Mouthwatering baby back ribs cooked with our special spices and brushed with a tangy barbeque sauce  
\$18

**Grilled Alaskan Salmon**  
Tender Salmon filet pan seared and served with a granny smith apple butter sauce  
\$18

# STATE of IOWA

## APPETIZERS

**Battered Catfish Nuggets**  
Fresh hand breaded catfish nuggets served our spicy remoulade sauce  
\$7

**Chicken Wings (*Plain or hot*)**  
Fried a golden brown, plain or tossed with our fiery wing sauce and a creamy Bleu Cheese Dressing  
\$7

## ENTRÉES

**Prime Rib of Beef**  
Slow roasted daily to your liking  
\$21  
Served Friday and Saturday only

**Stuffed Iowa Chop**  
Center cut chop with rosemary-sage dressing, topped with an apple brandy Sauce  
\$18

**Country Fried Chicken**  
Fresh hand breaded chicken, fried to a golden brown

All Entrees include our International Soup & Salad Bar.

# FRANCE

## APPETIZER

### Escargot al 'Ail

Generous portion of snails baked in garlic butter sauce and served with sliced baguettes.  
\$8

### Soupe a Oignon Gratinee

Classic French Onion soup served with herb croutons and melted provolone cheese  
\$7

## ENTRÉES

### Bauvette al 'Echalotte

A French favorite, seasoned grilled flank steak, sliced thin and topped with warm butter shallot sauce. Served with French fries and our vegetable du jour  
\$17

### Beef Bourguignon

This classic stew originates from the Burgundy region of France  
\$17

### Filet de Sole

Tender filets lightly breaded and sautéed with fresh leeks and tomatoes. Served with parsley new potatoes and our vegetable du jour  
\$18

# ITALY

## APPETIZERS

### Linguine al Pesto

Pasta tossed with our fresh organic basil pesto and tossed pine nuts  
\$7

### Marinated Shrimp

Tender gulf shrimp basted in a rich Champagne beurre blanc sauce  
\$7

## ENTRÉES

### Lasagna Florentine

Creamy Alfredo sauce layered between fresh spinach, mozzarella and herbed ricotta cheese. Served with garlic bread  
\$15

### Veal Picatta Concapelli Ancel

An Italian classic Veal escalopes tossed with fresh lemon, parsley and angel hair pasta  
\$19

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# SPAIN

## APPETIZERS

### Fried Bleu Cheese Stuffed Green Olives

Large stuffed Spanish Olives that are hand breaded and served with a creamy ranch sauce  
\$7

### Avocado & Shrimp Cocktail

Seasoned grilled shrimp, fresh avocado sauce and shredded lettuce make this starter  
\$7

## ENTRÉES

### Spanish Stew

A combination of shrimp, chicken and sausage, served with saffron rice, make up this classic Spanish dish  
\$18

### Pan Seared Sea Bass with Olive Tapenade

Pan seared fillet topped with puree of Kalamata olives, roasted red peppers and fresh pesto, and served with saffron rice and vegetable du jour  
\$19

# JAPAN

## APPETIZERS

### Nagoya Style Meat ball

Named for a large Japanese industrial city, these hearty meatballs are cooked in a vegetable sweet and sour sauce and served with steamed rice  
\$6

## ENTRÉES

### Cubed Pepper Steak *with* White Rice

Course peppered cuts of sirloin, browned in a sweetened mirin and soy sauce. Served with steamed rice  
\$17

### Tofu & Wilted Spinach Stir Fry

Fresh spinach and tofu served with garlic and ginger. Served with steamed rice  
\$16



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