

**Choice of two entrées:** \$28 per guest  
Additional entrées: \$3 per guest

**Grilled black tiger prawns**

With roasted tomato, garlic and spinach

**Baked Alaskan halibut**

With capers and champagne cream (\$2 additional per guest, 25 guest minimum)

**Roasted wild Alaskan salmon**

Topped with lobster shrimp sauce or lemon basil cream sauce

**Angus beef tenders**

Certified angus beef in a brandy-mushroom demi glaze

**Slow roasted prime rib**

Chef carved to order, served with garlic herb au jus and horseradish (\$2 additional per guest, 25 guest minimum)

**Braised pot roast**

With caramelized onions, seasonal and root vegetables

**Homemade meatloaf**

Chef's homemade meatloaf with brown gravy

**Honey maple glazed baked ham**

Served with whole grain and honey dijon mustards

**Roast pork tenderloin**

Served with apple compote

**Braised pork ribs**

Served with Chef Oliver's Signature Smokehouse BBQ Sauce

**BBQ chicken**

Cooked low and slow with Chef Oliver's Signature Smokehouse BBQ Sauce

**Pesto chicken**

Boneless breast of chicken in a creamy pesto sauce with artichoke hearts

**Herb roasted chicken breast**

Tender oven-roasted chicken with country gravy or lemon basil cream sauce

**Chicken parmesan**

Tender breaded chicken breast with marinara and melted havarti cheese

**Chef's homestyle lasagna**

Curly-edge lasagna noodles layered with spinach, marinara, Italian sausage and ricotta, mozzarella and parmesan cheeses

Consuming raw or undercooked meat, eggs or seafood may increase your risk of food-borne illness. The above prices are subject to 20% service charge and 8.5% sales tax. 80% of service charge is distributed to non-managerial service staff.

**Includes the following accompaniments**

- Crisp garden salad served with choice of two dressings on the side
- Warm rolls and butter
- Chef's choice dessert
- Coffee, tea and decaf

**Choice of two of the following** Additional sides: \$2 per guest

- Garlic mashed potatoes
- Rosemary roasted red potatoes
- Wild and white rice pilaf
- Farfalle pasta with Alfredo sauce
- Barbecue baked beans

**Choice of one of the following** Additional sides: \$2 per guest

- Steamed vegetable medley
- Ginger glazed carrots
- Broccoli with almond butter
- Steamed haricot verts with pearl onion

*Vegetarian options available*



Consuming raw or undercooked meat, eggs or seafood may increase your risk of food-borne illness. The above prices are subject to 20% service charge and 8.5% sales tax. 80% of service charge is distributed to non-managerial service staff.

## Plated Dinners

THE INN AT GIG HARBOR

*All dinners include coffee, tea and decaf, crisp garden salad with orange vinaigrette and warm rolls with butter.  
Ask about dessert options for \$3-\$6 per person.*

**Surf and turf** \$31 per guest

6 oz certified angus sirloin steak with steakhouse butter and two panko-crusted black tiger shrimp, accompanied by green bean amandine and garlic mashed potatoes

**Charbroiled rib eye** \$28 per guest

Charbroiled rib eye topped with sautéed mushrooms and roasted garlic steak butter, accompanied by green bean amandine and garlic mashed potatoes

**Stuffed pork chop** \$27 per guest

Tender pork chop stuffed with apples, bacon and smoked cheddar cheese, accompanied by steamed broccoli and garlic mashed potatoes

**Roasted wild Alaskan salmon** \$27 per guest

Roasted wild Alaskan salmon with lemon basil cream, accompanied by green bean amandine and roasted garlic parmesan orzo

**Stuffed chicken breast** \$26 per guest

Oven-roasted chicken breast stuffed with mushrooms, spinach and pancetta béarnaise sauce, accompanied by steamed broccoli and roasted garlic parmesan orzo

**Roasted portobello fettuccine** \$25 per guest

Roasted vegetable and portobello mushroom fettuccine with pesto cream

**Please choose no more than three options**

*Consuming raw or undercooked meat, eggs or seafood may increase your risk of food-borne illness.  
The above prices are subject to 20% service charge and 8.5% sales tax.  
80% of service charge is distributed to non-managerial service staff.*

3211 56th St NW • Gig Harbor WA 98335 • 253.858.1111 • Fax: 253.851.5402  
Reservations: 800.795.9980 • info@innatgigharbor.com • www.innatgigharbor.com