



Tripoli Shrine Center

Plated Dinner Entrees

All dinner entrees include: Choice of Fresh Garden or Caesar Salad, one Starch & Vegetable, Dinner Rolls, and milk, tea, and regular, and decaf coffee.

Pricing does not reflect a 21% Service Charge on Food & Beverage, plus applicable Sales Tax.

Meats

Filet Mignon

Grilled Beef Tenderloin with Port Wine Glaze
6 oz. cut \$29.95, or 8 oz. cut \$33.95

Braised Short Ribs

Slow-simmered Ribs & Caramelized Vidalia Onion
\$28.95

Beef Wellington

Filet Mignon with Mushroom & Onions in Puff Pastry
\$34.95

Frenched Half Rack of Lamb

Dijon-herb Encrusted Lamb & Rosemary Glaze
\$33.95

Bacon Wrapped Meatloaf

House recipe of Sweet 'n Tangy Ketchup Sauce
\$19.95

Double-Rib Grilled Pork Chop

Creamy Course Mustard & Thyme Sauce
\$26.95

Poultry

Chicken Breast Milanese

Roasted Tomato & Sweet Basil Sauce, Mozzarella Cheese
\$24.95

Roast Turkey Breast

Door County Cherry & Brandy sauce
\$22.95

Chicken Breast with Sage Dressing

Chicken Breast with Creamed Chicken Sauce
\$23.94

Pan Seared Duck Breast

Port Wine, Fig & Shallot Demi-glace
\$28.95

Stuffed

Chicken Breast Cordon Bleu

Breaded & stuffed with Cured Ham & Swiss Cheese
\$24.95

Grilled Chicken Breast Marsala

Served with Marsala Wine Mushroom Sauce
\$23.95

Roasted Frenched Chicken Breast

Dijon Mustard Supreme Sauce & Fried Leek garnish
\$25.95

Braised Chicken Mole

Slow-roasted with Classic Mexican Tomato,
Chile & Chocolate Sauce
\$24.95

*** Tripoli Shrine Center can prepare foods from most cultural or regional specialties upon request ***



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Seafood

Tortilla Crusted Tilapia

Pico de Gallo & Cheddar Cheese garnish
\$22.95

Lemon Pepper Atlantic Cod

Roasted with Lemon Pepper Butter
\$20.95

Fresh Grilled Salmon

On a bed of Sautéed Spinach, Basil Aioli Sauce
\$24.95

Grilled Skewered Garlic Shrimps

Basted with Garlic & Herb Butter, Tomato Concasse.
\$28.95

Crab Stuffed Fresh Catch of the Day

Crabmeat stuffed & Roasted. Lemon Beurre Blanc
\$25.95

Surf "N" Turf

6 oz. Beef Tenderloin & Lobster Tail, Sauce Béarnaise
\$42.95

Vegetarian

Pasta Primavera

Seasonal Vegetables, Pasta & Parmesan Cream Cheese
\$19.95

Spinach Enchilada Verde

Fresh Spinach, Ricotta & Monterey Jack Cheese,
Wrapped Flour Tortillas, Cheddar Cheese garnish
\$21.95

Breaded Eggplant Lasagna

Eggplant, Ricotta & Mozzarella Cheese, Marinara Sauce
Fresh Sweet Basil garnish
\$22.95

Roasted Vegetable Quiche

Roasted Vegetables, Cream & Egg filling
Baked in a Flaky Crust with Cheddar Cheese.
\$19.95

Entrée Vegetable Choices :

Green Bean Amandine
Corn Soufflé
Asparagus Baskets (\$1.50 pp)
Honey Glazed Carrots
Sugar Snap Peas
Seasonal Vegetable Blend
Herb Stuffed Tomatoes

Entrée Starch Choices :

Rice Pilaf
Roasted Garlic Whipped Potatoes
Parsley Buttered Baby Red Potatoes
Herb Roasted Potatoes
Couscous
Mashed Sweet Potatoes
Au Gratin Potatoes

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