

APPETIZER SELECTION

stuffed mushroom caps

andouille sausage and wisconsin cheddar stuffed mushroom caps
finished with our house marinara

DINNER SELECTIONS

chicken parmesan

boneless chicken breast breaded with chef rob's italian bread crumbs
and topped with saz's marinara sauce and mozzarella cheese
over penne pasta. served with our house salad

petite filet mignon

mouthwatering is an understatement with this choice six ounce filet. served with
mushrooms and crispy shredded onion rings. also available sicilian style.
choice of potato and house salad.

saz's original baby back ribs-1/2 Rack

flavorful baby back pork ribs – so tender they fall off the bone, the way the experts like them.
barbecued with saz's award winning original barbecue sauce.
Choice of potato and house salad.

pan fried walleye pike

Canadian walleye pike pan fried with almonds and chives
and accompanied by your choice of pasta, baked potato or sour cream and chive fries,
house salad and fresh vegetables.

penne primavera

penne pasta tossed with our vodka sauce and fresh seasonal vegetables.
Served with texas toast and house salad

DESSERT RECEPTION

petite desserts

petite cream puffs, éclairs, petit fors and bars and brownies

coffee and decaf

hazelnut brewed coffee and traditional decaf coffee selections

Beverages, Taxes and Gratuities are additional Entrees Served with House Salad, Choice of Potato (unless otherwise indicated), Bread and Butter and packaged with our chef's appetizer d'jour and a dessert and coffee selection following the performances.

Shuttle departs one hour prior to the performance and dinner seating's begin 2 hours prior to shuttle departure. We recommend arriving no later than 1.5 hours prior to shuttle departure in order to have enough time to enjoy dinner comfortably.