

## Dinner Menu 1



### Starters

#### **Fresh Garlic Bread**

Rusty's original recipe since 1965

And your choice of 1 of the following for your guests:

**Classic Fresh Caesar Salad OR Fresh Garden Salad**

### Entrees

#### **"The Flagship"**

swordfish, brandy herb marinade, Cajun spices, mashed potatoes, and Kentucky bourbon gravy

#### **Jidori Chicken**

100% cage and hormone free, sauteed mushrooms, herb marinated tomato, homemade garlic mashed potatoes

#### **Penne a la Vodka**

large scallops, shrimp, and a sundried tomato cream sauce

#### **New York Strip**

12 oz Certified Angus Beef, chargrilled and garlic redskin mashed potatoes

#### **Spicy Orange Ginger Glaze Mahi Mahi**

chargrilled, sweet and spicy glaze, over a bed of jasmine rice

#### **Baked Spinach Stuffed Salmon**

fennel thyme burre blanc, abed homemade garlic mashed potatoes

### Individual Dessert

#### **Cheesecake**

with strawberry coulis

#### **Key Lime Pie**

traditional graham cracker crust

Menu 1: Price Per Guest: \$32.78 - \$42.09+++ as ordered

Contact Renee Perris Gudzunus at [rgudzunus@ldry.com](mailto:rgudzunus@ldry.com) or 714-635-4867. Prices do not include Banquet Fee, applicable sales tax or a discretionary gratuity for your service staff. Items and per drink prices subject to change.

## Dinner Menu 2



### Starters

#### **Fresh Garlic Bread**

Rusty's original recipe since 1965

#### **Calamari Fritti**

Flash fried steak cut calamari, and chili ancho dipping sauce

#### **Jumbo Shrimp Cocktail**

horseradish and cocktail sauce

And your choice of 1 of the following for your guests:

**Classic Fresh Caesar Salad or Fresh Garden Salad**

### Entrees

#### **Firepot Swordfish**

chili barbeque marinade, cajun spices, tender shrimp, fresh tropical fruit salsa, jasmine rice

#### **Jidori Chicken**

100% cage and hormone free, sauteed mushrooms, herb marinated tomato and homemade garlic mashed potatoes

#### **Filet Mignon**

melted bleu cheese crumbles and garlic redskin mashed potatoes

#### **Seafood Pasta**

Fresh scallops, clams, mussels, jumbo prawns, homemade marinara, linguini pasta

#### **Pan Roasted Mahi Mahi**

over a bed of marinated tomatoes, topped with a herb salad with fennel and lemon

#### **Baked Pesto King Salmon**

fire roasted pesto crust, sundried tomato cream sauce, and homemade garlic mashed potatoes

#### **New York Strip**

12 oz Certified Angus Beef, chargrilled, homemade garlic redskin mashed potatoes

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*Dinner Menu 2 Cont.*

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**Individual Dessert**

**Chocolate Torte**

decadent flourless chocolate cake served  
with vanilla ice cream

**Key Lime Pie**

traditional graham cracker crust

**Cheesecake**

with strawberry coulis

Menu 2: Price Per Guest \$40.88 - \$50.68+++ as ordered

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## Dinner Menu 3



### Starters

#### **Fresh Garlic Bread**

Rusty's original recipe since 1965

#### **Calamari Fritti**

Flash fried steak cut calamari, and chili ancho dipping sauce

#### **Ichiban Skewers**

featured fresh fish, marinated, and chargrilled

And your choice of 1 salad and 1 soup:

**Homemade New England Clam Chowder OR Homemade Carolina Style Crab Bisque & Fresh Caesar Salad OR Fresh Garden Salad**

### Entrees

#### **Chilean Sea Bass with Lemon Caper Butter**

Melted lemon caper butter, homemade garlic redskin mashed potatoes

#### **Filet Mignon**

melted bleu cheese crumbles, and garlic redskin mashed potatoes

#### **New York Strip**

12 oz Certified Angus Beef, chargrilled and garlic redskin mashed potatoes

#### **Rib Eye**

16 oz Bone-in Certified Angus Ribeye steak, garlic redskin mashed potatoes, fresh watercress

#### **King Salmon with Shrimp & Lobster Sauce**

charbroiled with jasmine rice

#### **Firepot Swordfish**

chili barbeque marinade, Cajun spices, tender shrimp, fresh tropical fruit salsa, over jasmine rice

#### **Alaskan King Crab Legs**

1 lb. of tender crab legs with drawn butter, and jasmine rice

#### **Ruby Rare Ahi**

Fresh tropical fruit salsa and jasmine rice

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*Dinner Menu 3 cont.*



**Individual Dessert**

**Chocolate Torte**

decadent flourless chocolate cake served with vanilla ice cream

**Key Lime Pie**

traditional graham cracker crust

**Apple Cobbler**

served warm with vanilla ice cream and drizzled with caramel

Menu 3: Price Per Guest \$49.63 – \$68.23+++ as ordered

Add to Any Menu:

**\*Vegetarian Medley Entree**

Carrots, zucchini, mushroom, onion, leeks, red peppers tossed in extra virgin olive oil, garlic, lemon and fresh herbs over Jasmine Rice or Linguini Pasta

\*No additional charge

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## *Additions*

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### **Sides for Sharing**

Asian Green Beans \$6.29

Seasonal Vegetables \$6.29

Sautéed Spinach \$5.59

Roasted Fingerling Potatoes \$5.99

Asparagus \$6.99

Lobster Tail (Market Price)

Crab Legs (Market Price)

Oscar Style \$6.99

Scampi Style \$7.29

Sauteed Mushrooms in Fresh Herb Sauce \$6.99

### **Starters**

**Serving Sizes are Full Restaurant Sizes**

Jumbo Shrimp Cocktail (Serves 3 \$13.99)

Newport Crab Cakes (Serves 2 \$15.49)

Oyster on the Half Shell

Half Dozen \$14.99

Full Dozen \$24.99

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