

# DINNER MENU

Al and Alma's is proud to serve fresh menu items created daily just for your event by our own staff from our very own banquet kitchen! Many of the selections are homemade recipes enjoyed by our guests for over 50 years! Food preparation is strategically planned for minimal holding times and to assure the highest quality in our unique service venue. You and your guests will experience the Al and Alma's difference in the taste, presentation, and value of every item offered in our menu. Soda and Coffee service are included with dinner selections. Package cruise pricing includes: soda and coffee service throughout the cruise time, two salad selections, entrée selection, and dessert. Prices for additional selections, upgraded selections and combinations are listed with their corresponding items and charged per person. Special menu requests for vegetarian, vegan and gluten-free options are available at no additional charge.

## **SALADS AND POTATOES [Make two selections]**

---

### **Island Salad w/ Vinaigrette Dressing**

Iceberg lettuce with fresh Gorgonzola cheese, black olives, Bermuda onions with a light homemade vinaigrette dressing.

### **Marinated Vegetable Cheese Tortellini Salad**

Tortellini stuffed with feta cheese mixed with cauliflower, broccoli, carrots, cherry tomatoes, black olives blended in a light Italian dressing sprinkled with fresh grated parmesan cheese.

### **Italian Mandarin Salad**

Tossed salad blended with a light oil and vinegar dressing smothered with mandarin oranges, black olives, fresh cherry tomatoes and green onions, topped with roasted almond slivers.

### **Caesar Salad**

Tossed salad blended with creamy Caesar dressing packed with black olives, fresh tomatoes, parmesan cheese, and homemade croutons.

### **Classic Wild Rice Blend**

Blend of long grain and wild rice with herbs and seasonings.

### **Roasted Vegetable Medley**

Garden fresh vegetables roasted with select herbs and spices.

### **Baked Beans**

Perfect for every summer meal, just like mom used to make.

### **Fresh Fruit** [\$1 per person extra]

Fresh cut honeydew, canteloupe, watermelon, pineapple, grapes and strawberries presented in a conch shell platter.

### **Parsley Buttered Red Potatoes**

Tender cooked red potatoes lightly buttered and garnished with fresh parsley.

### **Baked Potatoes**

Baked potatoes individually foiled and served with sour cream.

### **AuGraten Potatoes**

Thin sliced cheesy potatoes with select seasonings, a perfect accompaniment to Prime Rib, Filet or New York.

### **Steamed Asparagus** [\$3 per person extra]

Fresh steamed asparagus, served in light butter.

### **Add an Extra Side Item** [\$3 per person extra]

## **MAIN COURSES [Make one selection]**

---

### **Al's Famous BBQ Pork Ribs**

Our most popular selection! Loved by all and perfect for any cruise occasion! Hand trimmed, slow cooked pork ribs with Al's secret spices until the meat falls off the bone. Smothered in Al's secret recipe BBQ sauce.

### **Parmesan Crusted Breast of Chicken**

6oz. breast of chicken smothered with fresh grated parmesan cheese sautéed to perfection.

### **Camp-style Walleye**

A Minnesota tradition! Fresh walleye filet lightly battered in cracker crumbs and browned to perfection in butter on a rod iron skillet just like the campsite! Especially fun for out of town guests!

### **Walleye Sandwich**

Hand breaded in Al's secret recipe, deep fried walleye filet served on a fresh hoagie bun. Self-garnish to your liking with lettuce, tomato, onion, cheese, mayo, and homemade tartar sauce.

### **Chicken and Beef Fajita Bar w/ Spanish Rice**

Warm fresh flour tortillas served with chipotle-style chicken and beef. Your group will love building their own fajitas with fresh grated cheese, guacamole, beans, rice, tomatoes, lettuce, green peppers, onions, and sour cream.

*continued on other side...*



## DINNER MENU CONTINUED

---

### Chicken or Vegetarian Penne w/ Choice of Roasted Fennel Red Sauce or Garlic Cream Sauce

Fresh pasta and grilled breast of chicken or sauteed vegetables served with predetermined choice of either roasted Fennel red sauce or garlic cream sauce.

### Al's Famous BBQ Pork Ribs and Southern Fried Chicken

Our most popular combination! Loved by all and perfect for any cruise occasion! Hand trimmed, slow cooked pork ribs with Al's secret spices until the meat falls off the bone. Smothered in Al's secret recipe BBQ sauce. Buttermilk breaded and seasoned breasts, drummies, thighs and wings deep fried.

### Herb Roasted Breast of Chicken

Bone-in breast of chicken seasoned with select herbs and spices.

### BBQ Glazed Breast of Chicken

Bone-in breast of chicken seasoned and glazed with Al's specialty BBQ sauce.

### Slow Roasted Prime Rib of Beef

[\$5.00 per person extra, min. 15 people]

A formal standard when you are really trying to impress! Slow roasted English cut of 8-10oz prime served with au jus. Prime rib is available aboard Bella Vista and Isabella handcarved by our chef staff.

### Roasted New York Carved Strip of Beef

[\$6.50 per person extra, min. 15 people]

A step above Prime Rib, your guests will enjoy this unique cut and presentation. Slow roasted herb drenched English cut of 8-10oz New York served with au jus. Our specialty New York carved strip is available aboard Bella Vista and Isabella handcarved by our chef staff.

### Filet Mignon [\$7 per person extra]

6-8oz filet, broiled, smothered with herbs, spices and olive oil, wrapped in thick sliced bacon.

### Atlantic Salmon [\$5 per person extra]

6oz roasted salmon filet with lemon caper dill sauce.

### Jumbo Shrimp Scampi [\$6.50 per person extra]

Traditional butter sautéed jumbo shrimp, a perfect entrée complement!

## CAPTAINS COMBINATIONS

---

**Al's Famous BBQ Pork Ribs and Herb Roasted Chicken Breast**  
[\$3 per person extra]

**Al's Famous BBQ Pork Ribs and BBQ Glazed Breast of Chicken**  
[\$3 per person extra]

**Al's Famous BBQ Pork Ribs and Parmesan Crusted Chicken**  
[\$4 per person extra]

**Al's Famous BBQ Pork Ribs and Camp-style Walleye**  
[\$5 per person extra]

**Parmesan Crusted Chicken and Camp-style Walleye**  
[\$5 per person extra]

**Filet Mignon and Jumbo Shrimp Scampi**  
[\$12 per person extra]

## DESSERTS

---

### Alma's Famous Double Chocolate Brownies and Lemon Berry Bars

Smooth chocolate fudge brownies with nuts topped with chocolate fudge icing. Lemon crumble bars packed with blueberries and topped with a light lemon icing.

### Assorted Cookie Tray

Assortment of your favorites. M&M, chocolate chip, oatmeal-raisin and more.

### Homemade French Silk, Key Lime, and in-season fruit pie

[\$4 per person extra]

Homemade French Silk, Key Lime, and in-season fruit pies your group will love!

### Cheesecake Bar [\$4 per person extra]

Always an irresistible hit! Your group will love topping our cheesecake with fresh strawberries, cherries, nuts, chocolates and fresh whipped cream.

### Fondue Dessert Bar [\$6 per person extra]

Rich chocolate fondue, fresh cut pineapple, strawberries, cookies, marshmallows, angel food cake, pretzels, potato chips and more.

### Baked to Order Celebration Cakes

Special order cakes available for weddings, birthdays, grooms dinners or any other special occasion. If you can think it up, we can make it up! White/marble \$2 per person, carrot cake \$2.25 per person [min 20 person order for all cakes].

