



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 65 years! 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. 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 dietary restrictions are available up on request.

DINNER MENU

MAIN COURSES [Make one selection]

Camp-style Walleye

A Minnesota tradition and house specialty! Filet of Canadian Walleye lightly battered in cracker crumbs and browned to perfection in butter on a cast iron skillet; just like the campsite! A local favorite and especially fun for out of town guests!

Al's Sautéed Chicken Breast on Rice w/ Creamy Dijon Sauce

A house specialty! Tender boneless chicken breast patted with flour and herbs, sautéed in butter served on a bed of mixed rice topped with our homemade mushroom and bacon Dijon sauce.

Parmesan Crusted Breast of Chicken

Chicken breast smothered with fresh grated parmesan cheese and seasonings sautéed to seal in flavor and roasted perfection.

Chicken Marsala

Lightly coated breast of chicken sautéed and braised with Marsala wine, mushrooms, and tomatoes over a bed of garlic infused linguini.

Atlantic Salmon

6oz roasted salmon filet with lemon caper dill 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, rice, tomatoes, lettuce, green peppers, onions, and sour cream.

Chicken or Vegetarian Penne w/ Choice of Light Roasted Marinara Sauce or Garlic Cream Sauce

Tender penne pasta and grilled breast of chicken or sautéed carrots, peppers, sweet onions, cauliflower, broccoli and seasonal squash served with predetermined choice of either light roasted marinara 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, herb rubbed pork ribs, slow cooked until the meat falls off the bone. Smothered in Al's secret recipe BBQ sauce. Buttermilk breaded and seasoned chicken breasts, drummies, thighs and wings deep fried.

Slow Roasted Prime Rib of Beef

[\$6 per person extra, min. 15 people]
A formal standard when you are really trying to impress! Slow roasted English cut of 8-10 oz prime served with au jus.

Roasted New York Carved Strip of Beef

[\$7 per person extra, min. 15 people]
A step above Prime Rib, your guests will enjoy this unique cut and presentation. Lean, slow roasted herb drenched English cut of 8-10 oz New York served with au jus.

Filet Mignon [\$8 per person extra]

6-8 oz filet soaked in rosemary garlic olive oil, seared in our 1400 degree steakhouse broiler to seal in flavor.

Jumbo Shrimp [\$6.50 per person extra]

Traditional butter sautéed jumbo shrimp, a perfect entrée complement!

Mediterranean Chicken [\$2 per person extra]

Seared chicken roasted with basil pesto, garlic, spinach, roma tomatoes, artichoke hearts and topped with parmesan cheese.

CAPTAINS COMBINATIONS [Make two selections]

Camp-style Walleye [\$3 per person extra]

Atlantic Salmon [\$4 per person extra]

Jumbo Shrimp [\$4 per person extra]

Al's Famous BBQ Pork Ribs [\$3 per person extra]

Filet Mignon [\$8 per person extra]

Slow Roasted Prime Rib of Beef [\$7 per person extra]

Super Food Salad [\$2 per person extra]

Parmesan Crusted Breast of Chicken [\$2 per person extra]

Mediterranean Chicken [\$3 per person extra]

Al's Sautéed Chicken Breast on Rice

w/ Cream Dijon Sauce [\$2 per person extra]

- continued on other side

DINNER MENU CONTINUED

SALADS AND POTATOES [Make two selections]

Island Salad w/ Rosemary Vinaigrette Dressing

Iceberg and Romaine lettuce with fresh Gorgonzola cheese, black olives, Bermuda onions, tomatoes with light homemade Rosemary Vinaigrette dressing.

Caesar Salad

Iceberg and Romaine lettuce salad blended with creamy Caesar dressing packed with black olives, tomatoes, parmesan cheese, and olive oil roasted croutons.

Asian Salad w/ Sesame Ginger Dressing

The perfect blend of kale slaw, julienne carrots, shaved red cabbage radicchio, shaved brussel sprouts and iceberg lettuce tossed with red peppers, green onions and toasted almonds.

Super Food Salad w/ Yuzu Citrus

Vinaigrette Dressing [\$3 per person extra]
This fresh Kale slaw contains julienned carrots, shaved red cabbage radicchio, shaved brussel sprouts, five grain quinoa blend, dried cherries, and feta with a Yuzu citrus 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 balsamic dressing sprinkled with fresh grated parmesan cheese.

Classic Wild Rice Blend

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

Roasted Vegetable Medley

Garden fresh seasonal vegetables roasted with select herbs and spices.

Fresh Fruit [\$1 per person extra]

Fresh cut honeydew, cantaloupe, 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 served with sour cream.

AuGraten Potatoes

Thin sliced cheesy potatoes with select seasonings. A great accompaniment to a beef or BBQ Rib entrée.

Hash Browned Potatoes

Shredded and lightly seasoned potatoes pan cooked in light oil.

Guacamole Dip and Chips

[\$1 per person extra]
Alma's own recipe of fresh spicy guacamole blended with secret ingredients loaded with fresh grated cheese, tomatoes, green peppers, black olives, green onions accompanied by tortilla chips.

Fresh Steamed Asparagus

[\$3 per person extra]
Served in light lemon butter.

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

DESSERTS [Make one selection]

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 cherries, fresh cut strawberries, chocolate fudge, and butterscotch caramel.

Flourless Chocolate Torte

[\$4 per person extra]
Like a decadent chocolate truffle — it's silky, rich, and smooth. Always a great gluten free option!

Chocolate Fountain Fondue Dessert Bar

[\$6 per person extra]
Dark chocolate fondue presented in a flowing 3 tier chocolate waterfall, fresh cut pineapple, strawberries, marshmallows, angel food cake, pretzels, and other favorite dipping items.

Baked to Order Celebration Cakes

[\$2 per person: white, marble, or chocolate.
\$2.50 per person: carrot cake — minimum 20 person order for all cakes]

Special order soufflé cakes available for birthdays, groom's dinners, anniversaries, retirement, and other special occasions.

If you can think it up, we can make it up!
White, marble, or chocolate cake with choice of strawberry, raspberry, lemon, chocolate, or white chocolate mousse layer.