

Indiana Region 2007 Competition Awards Banquet May 17, 2008

Loon Lake Lodge Restaurant Bar & Goods, 6880 East 82nd St. Indianapolis In.

Restaurant is on Northwest corner of 82nd & I-69 Exit # 1, East 82nd -Castleton Exit

Look for the Yellow Airplane on the roof.

Sign In & Happy Hour 5 pm/6pm Dinner 7:00pm Presentation of Awards to Follow Dinner

PRE-REGISTRATION IS REQUIRED TO INSURE THAT EVERYONE WILL BE SEATED.

A fee of \$10.00 per person by check made out to the INDIANA REGION NCCC ,

and post marked by May 10,2008, will help to give the Lodge time to prepare for the Banquet.

NOTE; YOUR CHECK WILL BE RETURN TO YOU WHEN YOU SIGN IN FOR DINNER!!!

Your registrations can be sent to the May Governor's meeting with your Governor with a Club check .

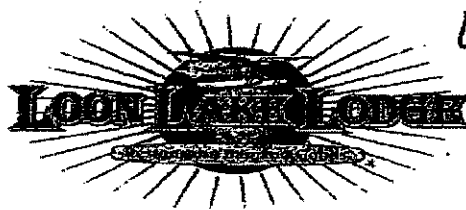
Menu included is a sample of dinner choices available at this time. You can order your dinner as you wish

and you will receive your own bill that must be paid by credit card or cash only .Tax and gratuity will be

added in your total bill. A CASH BAR will be available also.

Send Pre-Registrations to : ALAN K. SMITH, 9647 East 96th St. Indianapolis, IN 456256-9323

Any questions? Call 317-294-0396 after 9:00 P.M.



Limited
Menu

APPETIZERS

JONATHAN'S BUFFALO WINGS \$8.50
OUR JUMBO WINGS ARE TOSSED IN MILD, MEDIUM, OR HOT BUFFALO SAUCE SERVED WITH CELERY, CARROTS AND YOUR CHOICE OF ONE: BLUE CHEESE, RANCH, OR SPICY WING SAUCE, OR TRY THEM BARBECUE STYLE.

BAYOU POPCORN \$9.95
TEMPURA BATTERED SPICY CRANFISH TAILS FRIED GOLDEN BROWN, DRIZZLED WITH SWEET CHILI SAUCE AND SERVED WITH SHERRY WINE SAUCE.

CRAB STUFFED PORTABELLA \$10.95
FILLED MARINATED PORTABELLA MUSHROOM WITH PARMESAN CRAB AND SHRIMP STUFFING OVER A FRESH BEEFSTEAK TOMATO SLICE, TOPPED WITH MELTED MOZZARELLA.

SEASONED MEDALLIONS* \$11.95
CHOOSE SEASONED NEW ZEALAND ELK OR TENDER BEEF FILET TIPS FLASH BLACKENED, SEARED ON THE OUTSIDE, MEDIUM RARE ON THE INSIDE, SERVED WITH HORSERADISH CRÈME SAUCE AND DRIZZLED WITH RASPBERRY PUREE.

RATTLESNAKE BITES \$11.95
GROUND RATTLESNAKE MIXED WITH RICE SEASONINGS, DEEP FRIED, AND SERVED ON A BED OF HONEY MUSTARD AND TOPPED WITH SPICY ORIENTAL RED SAUCE.

SMOKED FISH SAMPLER* \$11.95
COLD SMOKED SALMON, RAINBOW TROUT, AND WHITEFISH SERVED WITH SPICY ROMBLADE SAUCE AND GOURMET BAKERY CRACKERS.

CHICKEN TENDERS \$8.95
CHOOSE GRILLED OR FRIED. TOSS THEM IN HOT, MEDIUM, OR MILD BUFFALO SAUCE FOR AN EXTRA KICK!

CRAB AND SHRIMP DIP \$8.95
BAKED CREAMY CRAB, SHRIMP, & PARMESAN CHEESE DIP ACCOMPANIED WITH TOASTED HERB & PARMESAN BAGUETTE SPEARS.

BLUE CRAB CAKE* \$11.95
SWIMMING BLUE CRAB SAUTÉED, DRIZZLED WITH SWEET CHILI SAUCE, AND SERVED ON A BED OF SHERRY WINE SAUCE.

ST. CHARLES' FIRE \$11.95
SIX LARGE GULF SHRIMP SERVED WITH SPICY OR TRADITIONAL COCKTAIL SAUCE.

FROM THE GARDEN

WITH ANY ENTREE \$2.95

TRADITIONAL HOUSE SALAD
WEDGES OF ICEBERG LETTUCE, CUCUMBER, BEEFSTEAK TOMATO, AND DICED MIXED PEPPERS WITH CHOICE OF SIGNATURE LODGE DRESSING.

TRADITIONAL CAESAR SALAD
CHOPPED ROMAINE LETTUCE TOSSED IN OUR SPECIALTY CAESAR DRESSING AND FRESH PARMESAN CHEESE, TOPPED WITH HOMEMADE CROUTONS.

THE LODGE SALAD
MIXED FIELD GREENS TOPPED WITH DICED TOMATO AND DICED PORTABELLA, SERVED WITH OUR BALSAMIC VINAIGRETTE.

VINE RIPENED TOMATO SALAD
VINE RIPENED TOMATOES TOPPED WITH DICED RED ONION, BLEU CHEESE CRUMBLES, AND CHOICE OF BALSAMIC VINAIGRETTE OR ITALIAN DRESSING

THE HUNTER'S SPINACH SALAD
BABY SPINACH TOPPED WITH WALNUTS, WONTONS, BACON, DICED PORTABELLA MUSHROOMS, AND MIXED PEPPERS SERVED WITH HOT BACON DRESSING.

PASTAS

TOMATO AND CHICKEN PASTA
SAUTÉED CHICKEN, SUN DRIED TOMATO, FRESH GARLIC, AND GARDEN HERBS TOSSED IN A GARLIC CRÈME SAUCE OVER ANGEL HAIR PASTA.
\$14.95

SHRIMP DIABLO
SAUTÉED SHRIMP, PEPPERS, ONIONS, MUSHROOMS, AND CHILI FLAKES WITH OUR SPICY DIABLO SAUCE TOSSED IN PENNE PASTA.
\$16.95

SHRIMP & BROCCOLI ALFREDO
FRESH STEAMED BROCCOLI FLORETS AND TENDER SHRIMP IN OUR OWN CREAMY ALFREDO SAUCE TOSSED WITH PENNE PASTA.
\$16.95

BLACKENED CHICKEN PASTA
TENDER CALIN SPICED CHICKEN SAUTÉED WITH PEPPERS, ONIONS, AND GARLIC IN A CREAMY TOMATO SAUCE TOSSED WITH PENNE PASTA.
\$14.95

HOUSE SPECIALTIES

ALL ENTRÉES (EXCEPT PASTAS) WILL BE SERVED WITH YOUR CHOICE OF TWO SIDES, INCLUDING THE FOLLOWING: BAKED POTATO, GARLIC CHEDDAR SMASHED POTATOES, SKILLET FRIED POTATOES, FRENCH FRIES, WILD RICE, CREAMED CORN, CREAMED SPINACH, DAILY VEGETABLE, AND GREEN BEANS WITH BACON AND ONIONS.

HICKORY SMOKED BABY BACK RIBS
SLOW ROASTED WITH HICKORY SMOKE, SERVED WITH YOUR CHOICE OF SMOKY OR SPICY BARBECUE SAUCE.
MOST SAY OUR RIBS ARE THE BEST IN THE CITY!
FULL RACK \$22.95
HALF RACK \$15.95

CHICKEN OSCAR
FRESH CHICKEN BREAST LIGHTLY BREADED AND SAUTÉED, TOPPED WITH SHRIMP AND CRAB MEAT, DRAPED WITH ASPARAGUS AND HOLLANDAISE SAUCE.
\$17.95

SMOTHERED CHICKEN
FRESH CHICKEN BREAST GRILLED AND SMOTHERED IN SAUTÉED TRI-COLOR PEPPERS, MUSHROOMS, AND ONIONS, TOPPED WITH MELTED PROVOLONE CHEESE AND SMOKY OR SPICY BARBECUE SAUCE.
\$16.95