



HOT PLATED DINNER

enhancements

We proudly brew Starbucks® coffee, decaffeinated Starbucks® coffee and ice tea
Includes choice of fresh field greens with cucumbers, vine ripened tomatoes and an herb vinaigrette or chef's soup du jour of the day
Seasonal vegetables, Chef's choice of potato, rice or pasta.
Fresh artisan rolls with butter also included

FLAT IRON STEAK

Marinated and grilled
topped with Pico de gallo \$25

GRILLED SALMON FILET

Fresh salmon filet crusted with lemon pepper
topped with a chardonnay butter sauce \$32

GRILLED PORK CHOP

Grilled rib chop with roasted garlic demi glaze
with fresh rosemary \$26

WALLEYE ALMONDINE

Fresh filet of walleye, seasoned and broiled with
fresh herbs and roasted almonds, topped with
tarragon tartar and fresh lemon \$28

BEEF AND CRAB CAKE

Grilled sirloin with sun-dried tomato tarragon butter
with a jumbo crab cake in remoulade sauce \$42

FILET MIGNON AND ROASTED SHRIMP

Our finest filet grilled to perfection over a shiitake
mushroom sauce
Herb roasted shrimp topped
with basil cream sauce \$49

GRILLED NEW YORK STRIP STEAK

12 oz New York Strip steak
Grilled and topped with a wild mushroom sauce
\$45

CHICKEN PICATA

Pan seared chicken breast
Lemon, caper and parsley
in a lemon cream sauce \$22

LONDON BROIL

Marinated steak grilled to perfection topped with
Jim Beam bourbon onion sauce \$30

RIB EYE STEAK

Our butcher's finest rib eye
Grilled to perfection with a cabernet sauce \$32

Jumbo shrimp cocktail
Served with cocktail sauce \$7

Jumbo crab cake served with Cajun cream sauce \$3

Minnesota wild rice soup
A rice and creamy house specialty with a hint of
tarragon \$3

Chicken noodle soup
Chef's homemade chicken noodle soup, with fresh
chicken and vegetables \$3

Creamy butternut squash soup
Pureed sweet squash paired with spicy chorizo
sausage \$4

Chicken merlot soup
Button mushrooms infused with merlot wine in a rich
cream soup \$4

Caesar salad
Crisp romaine with croutons
Fresh parmesan cheese \$2

Fresh strawberry and spinach salad
with poppy seed dressing \$4

Sliced tomato and mozzarella salad
Fresh basil and red onion
Drizzled with extra virgin olive oil \$5

Chocolate temptation cake \$3

Freshly baked fudge brownie \$2

Layered carrot cake \$3

Tiramisu \$4

Caramel Apple Granny \$6

Chocolate Galaxy Cake \$6

Key Lime Pie \$5

Cheesecake with caramel topping \$4

Sheraton St. Paul Woodbury Hotel, Woodbury, MN
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FILET MIGNON

Our finest filet char-broiled
With peppercorn sauce and bleu cheese butter \$42

Soft drink \$2

Bottled Water \$2

ROAST PRIME RIB OF BEEF

Prime rib au jus slow roasted to perfection \$32

Red Bull® \$5

HERB ROASTED FRENCH CUT CHICKEN

French cut and herb roasted chicken
served with a pesto cream sauce \$25

Maximum of two entrée choices for split menus

Split menus are an additional \$2.00 per entrée, per person

Any room set changes within 24 hours of the event will be charged at \$200.00 per request and/or room

Prices are subject to change

All prices, including room rental are subject to an 18% service fee plus a 7.13% sales tax