



Sturges-Young

civic center & auditorium

served meals

*All entrees include a starch, vegetable, tossed salad,
assorted fresh breads, beverage and dessert*

Baked Chicken \$13.95

*Classically roasted fresh chicken basted in its own juices,
perfectly seasoned with herbs and spices*

Roast Beef \$13.95

*Tender chunks, roasted in the traditional Yankee pot roast
style and served in its own juices*

Chicken Parmesan \$15.95

*Lightly breaded chicken breast, golden fried and topped
with marinara sauce, parmesan and a variety of cheeses*

Raspberry Chicken \$15.95

*Classically roasted fresh chicken lightly seasoned with herbs
and finished with a red raspberry glaze*

Baked Steak Chausseur \$15.95

*Thinly sliced steak baked to an exquisite tenderness in an
aromatic gravy with hints of Madiera and Burgundy*

Chicken Oscar \$17.95

*Sauteed breast of chicken layered with crab and
asparagus, served with sauce bearnaise*

Glazed Ham \$13.95

*Baked for hours until it's moist and flavorful, satisfyingly
finished in a light flavorful glaze*

Chicken Wellington \$17.95

*A boneless chicken breast stuffed with a savory mushroom
filling, wrapped in puff pastry and presented in a pool of
elegant Wellington sauce*

Roast Turkey \$13.95

*Traditionally prepared, lightly seasoned, basted in its own
juices and served with the appropriate accompaniments*

Vegetable Lasagna \$13.95

*A refreshing array of vegetables layered with pasta and
cheeses draped with a tomato-basil sauce*

Roast Prime Rib \$20.95

*Choice aged beef, slowly roasted, incredibly tender,
prepared to perfection*

Roast Loin of Pork \$13.95

Carefully roasted in our special mixture of herbs and spices

Lemon-Pepper Chicken \$15.95

*Boneless-skinless breast marinated in lemon and herbs
then grilled to a golden brown*

Beef Stroganoff \$15.95

*An elegant preparation of beef with caramelized onions and
mushrooms luxuriating on a bed of egg pasta*

Steak Diane \$17.95

*Succulent medallions of steak are sauteed, deglazed with
cognac, and delectably coated in a mustard-brown sauce*

Salmon en Croute \$17.95

*A generous filet is wrapped in puff pastry and served
with a dilled shrimp cream sauce*

Turbans of Whitefish \$17.95

*Mildly delicate filets of white fish wrapped around an
eclectic assortment of fish and shellfish,
served with Hollandaise sauce*

Chicken Cordon Bleu \$15.95

*Breast of chicken stuffed with smoked ham,
Swiss cheese, and finished with a velvety mornay sauce*

White Fish Almondine \$15.95

*A generous portion sourced from the Canadian side of Lake
Superior that is broiled and dressed with sauteed almonds*

Butter Crumb Scrod \$13.95

*Delicate whitefish filets are brushed with butter, lightly
dusted with a mixture of herbed breadcrumbs and baked
to a golden brown*

Meatloaf \$13.95

Our old fashioned recipe is a real touch of home

Pecan Encrusted Catfish \$15.95

*An incredibly mild filet that is coated with chopped pecans
and finished with a cajun butter sauce*

Sweet-n- Sour Chicken \$15.95

*Boneless breast lightly breaded, fried, presented on a bed of
wild rice and finished with sweet and sour sauce*

Deduct \$2 per person for lunch portions served prior to 3pm.

Entrees are subject to an additional 6% sales tax and 20% gratuityPrices are guaranteed for 6 months****