



Pacific Wilderness Dive Club

Meeting Info Sheet

22ND ST. LANDING



Meeting Location:

22nd Street Landing Seafood Bar & Grill
(Banquet Room – Main Level)
141 West 22nd Street, San Pedro CA 90731

2020 Meeting Dates (Meetings are now Quarterly)

- March 12th, 2020 (Thursday)
- June 18th, 2020 (Thursday)
- September 10th, 2020 (Thursday)
- December 10th, 2020 (Thursday)

Meeting Schedule

- 6:00 pm** Pacific Wilderness Club Members typically meet to socialize in the Bar area.
- 7:00 pm** Banquet facilities are available for seating and Dinner Orders from the Banquet Menu
- 7:30 pm** Meeting formally called to order. Membership news and updates plus future events
- 7:45 pm** Main Guest Speaker presentation
- 8:45 pm** Secondary Speaker / Local interest Speaker
- 9:15 pm** Raffle & Prizes distribution (More Raffle Prizes each meeting)
- 9:30 pm** Club Meeting Wrap Up

Dinner / Banquet Menu

Please note that as part of the Club's Access to this very nice Banquet Room with View of the Port, Private Servers and a Private Balcony, EVERYBODY attending the Dive Club meeting is required to purchase a meal in support of the Restaurant. All Meals will be served sit-down style (not Buffet) from the Banquet Menu. All Dinners have a choice of One of the following Options and include the extras listed at the bottom*:

March 12th Meeting (Choose One)*:

- Chicken Parmesan** Breaded and Baked Chicken Breast Topped with Marinara Sauce and Melted Mozzarella Cheese. Served with Fettuccini Alfredo. **\$27**
- New York Steak** Topped with a Mushroom, Onion and Bell Pepper Sauté. Served with Garlic Mashed Potatoes. **\$36**
- Panko Crusted Alaskan Halibut** with a Mandarin Orange Champagne Sauce and Garlic Mashed Potatoes. **\$40**

June 18th Meeting (Choose One)*:

- Chicken Marsala** with Wild Mushrooms over Fettuccini Pasta. **\$27**
- Kushiyaki** Teriyaki Grilled Beef Skewer and Chicken Breast. Served with Rice. **\$33**
- Mediterranean Style Sea Bass** with Black Olives, Red Onion, Tomato, Artichoke Hearts and Basil in a Balsamic Vinegar Sauce. Served with Rice. **\$37**

September 10th Meeting (Choose One)*:

- Blackened Scallop Fettuccini** w/ Mushrooms, Sun Dried Tomatoes, Asparagus & Basil in a Garlic Cream Sauce. **\$28**
- New York Steak** Topped with a Mushroom, Onion and Bell Pepper Sauté. Served with Garlic Mashed Potatoes. **\$36**
- Traditional Shrimp Scampi** with Fresh Tomatoes, Garlic & Green Onions. Served with Garlic Mashed Potatoes. **\$33**

December 10th Meeting / Christmas Party (Choose One)*:

- Chicken Parmesan** Breaded and Baked Chicken Breast Topped with Marinara Sauce and Melted Mozzarella Cheese. Served with Fettuccini Alfredo. **\$27**
- Potato Crusted Salmon** Finished with a Lemon Dill Buerre Blanc. **\$36**
- Fisherman's Platter** Grilled Shrimp & Scallop and Swordfish Skewers. Served with Garlic Mashed Potatoes. **\$38**

**All Dinner / Banquet Meals are served with a House Salad with Ranch & Italian Dressings, House Vegetables, Coffee, Iced Tea and Chocolate Chip Mousse Dessert. Alcohol is Extra.*