-Dinner Menu-

Adult $34/Children (3-11) $20

Entrée Choices Include

**Soup**
Chef’s Soup of the Day

**&**

**Salad**
Field Greens
Sliced Almonds, Dried Cranberries,
Goat Cheese, & White Balsamic Vinaigrette

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**Entrée**
All Entrees Includes Chef’s Daily Vegetables

- **Char Grilled Prime Ribeye Steak**
  - Bordelaise Sauce,
  - Roasted Garlic-Shallot Butter,
  - Loaded Twice Baked Potato

- **Grilled Tournedos Of Beef Tenderloin**
  - Brandy Peppercorn Sauce,
  - Roast Garlic Mashed Potatoes

- **Pan Roasted Frenched Breast of Chicken**
  - Pan Sauce Reduction,
  - Sauté Wild Mushroom, & Farro

- **Roast California Sea Bass Pine Nut Crust**
  - Lemon Dijon Beurre Blanc, & Farro

- **Pan Fried Pacific Steelhead Trout**
  - *Looks & Tastes like Salmon but Richer in Flavor*
  - Lemon Beurre Blanc,
  - Tomato Pepper Relish, & Farro

- **Baked Penne Pasta al Forno**
  - Cream Sauce, Aged Parmesan, Fontina,
  - Provolone, & Mozzarella Cheese
  - **Vegan Option:**
    - Pasta Primavera & Tomato Basil Sauce

- **Baked Eggplant Parmigiana**
  - Tomato Basil Sauce
  - **Vegan Option:**
    - Grilled Eggplant Stack & Tomato Basil Sauce

Adult Price: $34 Children Price (3-11): $20
-Dinner Menu-

Children’s Options
(3-11)

Breaded Chicken Tenders
& French Fries

Homemade Cheeseburger Mac & Cheese

Spaghetti & Meatballs

Dessert

Double Chocolate Cake

Apple Pear Bread Pudding
*With a Whiskey Fireball Sauce

Raspberry Sorbet

Beverages

❖ Coffee
❖ Hot Chocolate
❖ Milk

❖ Hot Tea
❖ Chocolate Milk
❖ Water

Adult Price: $34
Children Price (3-11): $20