



## **Dinner Menu**

### **The Daily Choice**

For any special requests inquire with Event Manager.

#### **First Course**

Mixed Field Greens  
Creamy Italian Dressing

Caesar Salad  
Hearts of Romaine, Garlic Croutons, Tossed in our Caesar Dressing

#### **Entrée Selections:**

Moroccan Spiced Chicken  
Grilled Chicken Skewer, Seasoned with Turmeric, Paprika, Garlic and Cumin  
Served with Grilled Vegetables, Herb Brown Rice and Arugula

Pan-Seared Idaho Trout Amandine  
Topped with Toasted Almonds and Lemon Butter Sauce  
Served with Herb Brown Rice and Grilled Vegetables

Penne Pasta Primavera  
Zucchini, Red Bell Peppers, Crimini Mushrooms,  
Fennel, Broccoli, Carrots, Kalamata Olives, Garlic, and Basil  
Tossed in a Spicy Pomodoro Sauce

#### **Dessert**

Seasonal Fruit Cobbler  
Topped with French Vanilla Ice Cream

28.00 per Guest  
Plus 20% gratuity and local sales tax



## **Dinner Menu**

### **Daily Classics**

For your party, please select Three Entrees and One Dessert.  
For any special requests inquire with Event Manager.

### **First Course**

#### **Chopped Wedge Salad**

Chopped Iceberg Wedge, Bleu Cheese, Bacon, Red Onion, Tomatoes  
Creamy Bleu Cheese Dressing

#### **Caesar Salad**

Hearts of Romaine, Garlic Croutons Tossed in our Caesar Dressing

### **Entrée Selections:**

#### **Grilled Shrimp Pomodoro**

Grilled Shrimp, Tossed with Angel Hair Pasta,  
Chopped Fresh Tomatoes, Garlic, Basil, and Olive Oil

#### **Cedar Plank Salmon**

Baked with Citrus BBQ Glaze  
Served with Herb Brown Rice and Grilled Vegetables

#### **Chicken Piccata**

Tender Chicken Breast Medallions,  
Topped with Lemon Butter Caper Sauce  
Served with Red Skin Mashed Potatoes and Grilled Vegetables

#### **Charbroiled Skirt Steak**

A House Specialty, Marinated in Citrus Juices, Soy Sauce and Special Seasonings  
Served with Red Skin Mashed Potatoes and Grilled Vegetables

*\*Grilled Vegetable Plate available upon request*

### **Desserts**

#### **Seasonal Fruit Cobbler**

Topped with French Vanilla Ice Cream

#### **Chocolate Mousse**

**34.00 per Guest**

Plus 20% gratuity and local sales tax



## Dinner Menu

### Daily Deluxe

For your party, please select Two Starters, Three Entrees and One Dessert.  
For any special requests inquire with Event Manager.

#### First Course

Chopped Wedge Salad  
Chopped Iceberg Wedge, Bleu Cheese, Bacon, Red Onion, Tomatoes  
Creamy Bleu Cheese Dressing

Spicy Pecan, Gorgonzola and Endive Salad  
Tossed in Walnut Oil Vinaigrette

Jumbo Lump Crab Cake  
Served with a Beurre Blanc Sauce

#### Entrée Selections:

New York Pepper Steak  
USDA Angus Beef Aged 28 Days with Cracked Pepper, Bacon and Onion  
Served with Red Skin Mashed and Grilled Vegetables

Filet Mignon with Bleu Cheese Herb Crust  
8 oz. Filet Served with Bordelaise Sauce  
Served with Red Skin Mashed and Grilled Vegetables

Crab Stuffed Salmon  
Baked Salmon, Filled with Jumbo Lump Crab  
Served with Whole Grain Mustard Sauce, Arugula and Grilled Tomato  
Served with Herb Brown Rice

Chicken Marsala  
Chicken Breast Medallions, Topped with a Marsala Wine Mushroom Sauce  
Served over Angel Hair Pasta

*\*Grilled Vegetable Plate available upon request*

#### Desserts

Seasonal Fruit Cobbler  
Topped with French Vanilla Ice Cream

Fudge Brownie Pie  
Topped with Vanilla Ice Cream, warm Carmel and Chocolate Sauce and Candied Pecans

46.00 per Guest  
Plus 20% gratuity and local tax

