

DINNER BUFFETS

Available: 4pm to 9pm

ITALIAN BUFFET \$21.99

Garden Salad with Italian Dressing or Classic Caesar Salad
Warm Garlic Bread

Choice of Two Entrees:

Meat Lasagna, Fettuccine Alfredo with Chicken,
Italian Sausage with Penne Pasta,
Chicken Marsala with Angel Hair Pasta, Chicken Parmesan,
Plus one of our Chef's signature desserts.
Includes Coffee * Hot Tea * Ice Tea * Fountain Sodas

SOUTHWESTERN FIESTA BUFFET \$21.99

Tortilla Chips with Homemade Salsa
South of the Border Caesar Salad
Chicken or Beef Fajitas
*(Grilled with green and yellow Bell Peppers, Sweet Onions,
and seasoned in Mexican Spices and Citrus Juice)*
Cheese Enchiladas
Fresh made Guacamole, Pico De Gallo and fresh grated Colby Jack
Cheese, Ranchero Beans, Mexican Rice, Warm Flour Tortillas
Plus one of our Chef's signature desserts.
*Includes Coffee * Hot Tea * Ice Tea * Fountain Sodas*

SELECT CUSTOM DINNER BUFFET \$23.99

Select two entrées listed below:

Teriyaki Chicken Breast, Chicken Marsala with Angel Hair Pasta,
Lemon Herb Crusted Salmon, Baked Alaskan Cod,
Beef Stroganoff, Beef Tri Tip Sirloin

Your Buffet includes your choice of a Traditional Caesar Salad, or
A Garden Greens Salad with choice of two dressings.
Wild Rice Pilaf, or Baked Potato, and fresh vegetable.
Fresh Hot Dinner Rolls and Butter
Plus one of our Chef's signature desserts.
*Includes Coffee * Hot Tea * Ice Tea * Fountain Sodas*

TRADITIONAL DINNERS PLATED

Served to you at the table, Choose up to 3 entrees
(Selections must be pre-ordered and confirmed at least 2 days in advance)

Hawaiian Chicken Breast - \$21.95

Marinated chicken breast char broiled with fresh pineapple and
teriyaki sauce. Served over wild rice pilaf

Chicken Marsala - \$21.95

Sautéed chicken breast with mushrooms, garlic,
with a Marsala wine sauce. Served with angel hair pasta

Lemon Herb Crusted Salmon - \$24.95

Fresh grilled Alaskan Salmon with a lemon herb crust and a side of Red
Pepper Aioli Sauce. Served with wild rice pilaf.

Baked Alaskan Cod - \$19.95

Alaskan Cod lightly seasoned and baked with a touch of white wine and
butter. Served with fresh lemon and homemade tarter sauce.

Beef Tri Tip Sirloin - \$21.95

Tender and juicy choice sirloin seasoned and roasted to perfection,
sliced thin and served with our Cabernet Sauce.

Beef Stroganoff - \$21.95

Choice Beef tenderloin simmered in a sauce of red wine, onions, garlic, and
mushrooms. Served over noodles with sour cream.

USDA Choice Top Sirloin - \$24.95

Char grilled center cut tender and juicy 8 oz top sirloin served with baked
potato and fresh vegetable.

Prime Rib of Beef - \$28.95

10 oz. Cut slow roasted with a perfect blend of spices tender and juicy
served with baked potato, fresh vegetable,
Au jus and horseradish sauce.

Your Plated Entrée includes your choice of a Traditional Caesar Salad, or a
Garden Greens Salad with choice of two dressings. Wild Rice Pilaf, or
Baked Potato, and fresh vegetable, Fresh Hot Dinner Rolls and Butter
Plus one of our Chef's signature desserts.
*Includes Coffee * Hot Tea * Ice Tea * Fountain Sodas*