



## *Dinner Menu*

*Advance Reservations Required*

### *First Course\**

Chef's Choice: Mixed Greens Salad with House-made Honey Balsamic Dressing,  
Caesar Salad or Seasonal Soup

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### *Main Course*

Accompanied with Yukon garlic mashed potatoes (except where otherwise noted)  
and seasonal vegetables, your choice of entrée:

Pan Seared Prime Filet - **\$60 per person**

Pan Seared Prime NY Strip - **\$65 per person**

Pan Seared Prime Ribeye - **\$65 per person**

Herbed Rack of Lamb with Mustard Shallot sauce, sautéed green beans  
and fingerling potatoes- **\$110.00 for two** (minimum 2 people)

Smoked Pork Tenderloin with Roasted-Plum jam, roasted corn  
and fingerling potatoes - **\$100.00 for two** (Minimum 2 people)

Pan Seared Salmon Filet with Tomato and Roasted-Garlic Salsa  
Rice Pilaf and sautéed green Beans - **\$45.00 per person**

Seared Halibut with mango salsa, Rice Pilaf and sautéed Green Beans  
**\$50.00 per person**

Pan-Seared Scallops with Celery Root or Parsnips and Potato Puree,  
Beurre Blanc Sauce - **\$45.00 per person**

Pan Seared Chicken Breast with Tarragon Cream Sauce - **\$45.00 per person**

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### *Dessert*

Chef's Choice

\* Either the Salad or the Soup will be served but not both