

SERVED DINNERS

All entrees come with your choice of herb roasted baby red potatoes, creamy garlic mashed potatoes, jasmine rice, twice baked potatoes or creamy asiago polenta. And your choice of fire roasted seasonal vegetables, lemon thyme butter green beans and snap peas, or grilled asparagus

SALAD COURSE

MIXED GREEN SALAD

with apples, cranberries, candied walnuts, and feta cheese tossed in Apple Vinaigrette and topped with Balsamic Glaze

SPINACH SALAD FRESH SPINACH

with strawberries, chopped kiwi, roasted red peppers, and feta cheese, tossed in Strawberry Vinaigrette

CLASSIC CAESAR SALAD

with house made sour dough croutons, and parmesan cheese with Caesar Dressing

MANDARIN ORANGE SALAD CHOPPED ROMAINE

with candied almonds, mandarin oranges and feta cheese tossed in a Sweet Honey Vinaigrette

PEAR & BLUE CHEESE SALAD

with toasted candied walnuts, blue cheese crumbles and strawberries. Tossed with classic vinaigrette and topped with balsamic glaze

ENTREE COURSE

HALIBUT

Macadamia nut encrusted halibut with Huckleberry Sauce

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RACK OF LAMB

Slow roasted lamb marinated in fresh herbs and spices and topped with Mint Demi Glaze

41.⁹⁵

ALASKAN KING SALMON

Fresh salmon marinated in butter and herbs, baked to perfection and topped with Grapefruit, Tangerine Beurre

32.⁹⁵

STUFFED CHICKEN BREAST

Bone in chicken breast stuffed with blue cheese and spinach and topped with Creamy Garlic Sauvignon Blanc Sauce

31.⁹⁵

BISTRO STEAK

Grilled bistro steak with Gorgonzola Cream Sauce

31.⁹⁵

TOP SIRLOIN OSCAR

Grilled top sirloin topped with Dungeness crab meat, asparagus spears and bearnaise sauce

42.⁹⁵

FILET MIGNON AND MARINATED SHRIMP

Served with Beef demi and lemon beurre blanc sauce

44.⁹⁵

DESSERT COURSE 4.⁹⁵

BERRY CHEESECAKE PARFAIT

A layered parfait with cheesecake batter, fruit compote & graham cracker crumbs

ESPRESSO CHOCOLATE MOUSSE

Crushed Oreos with rich chocolate mousse blended with freshly roasted espresso coffee

LEMON CHIFFON MOUSSE

A light & airy lemon mousse layered with fresh blueberries & garnished with whipped cream

BERRY SHORTCAKE

Slices of butter shortcake topped with mixed berry compote & whipped cream

STYLE CHEESECAKE

Creamy, traditional slice with a strawberry drizzle

DOUBLE CHOCOLATE TORTE

with white chocolate shavings and fresh berries

NEW YORK CHEESECAKE

with raspberry glaze whipped cream and fresh mint

TIRAMISU

with chocolate glaze

CHOCOLATE CARAMEL PRALINE CHEESECAKE

WHITE CHOCOLATE RASPBERRY- LEMON CREAM CAKE

topped with a white chocolate buttercream

ROASTED PEAR

served with a Caramel Sauce

PECAN SPICED CAKE

topped with Vermont Maple buttercream

TRES LECHES CARROT CAKE

**Prices are subject to change without notice