



DINNER ENTRÉES MENU

All entrées are priced per person and include dinner rolls and butter, your choice of salad and two sides (unless otherwise noted). See our Dinner Accompaniments Menu for selections. All entrées with accompaniments can be served buffet-style or plated. Available for groups of 10 or more.



GF = Gluten Free **V** = Vegetarian **VE** = Vegan

Boursin-Stuffed Chicken

French-cut chicken breast stuffed with Boursin cheese and spinach. Served with a basil pesto drizzle.

Prosciutto-Wrapped Chicken Piccata

Chicken breast wrapped in prosciutto and served in creamy beurre blanc sauce with a hint of lemon and capers.

Leek and Mushroom Chicken **GF**

Hormone- and antibiotic-free chicken breast in a Chardonnay cream sauce with sautéed leeks and mushrooms.

Bacon-Wrapped Pork Tenderloin **GF**

Tender, juicy pork medallion wrapped in smoked bacon and served with a stone-ground mustard cream sauce.

Pork Loin with Maple Mustard Sauce **GF**

Brined pork loin finished with a maple mustard sauce and fire-roasted apples.

Italian Sausage Roulade

Ground Italian sausage stuffed with sautéed mushrooms, pancetta, tomatoes and mozzarella.

Beef Petite Tender Steak **GF**

Beef petite tender served with a mushroom Madeira demi-glace.

Braised Beef with Polenta

Boneless beef short rib braised in red wine sauce with mushrooms. Served with scratch-made herbed polenta. *Select only 1 side.*

Surf and Turf **GF**

Beef tenderloin steak topped with succulent shrimp and oil-cured tomatoes.

Skuna Bay Salmon Fillet **GF**

Our Signature pan-seared salmon fillet is finished with a red wine sour cherry sauce.

Lemon Orzo with Bay Scallops

Orzo, roasted tomatoes, asparagus and bay scallops served in a lemon thyme beurre blanc sauce. *Select only 1 side.*

Sautéed Vegetable Risotto **GF V**

Creamy Arborio-style rice with asparagus, leeks and mushroom duet. *Select only 1 side.*
Add shrimp for an additional charge.

Lasagna Bianco **V**

Spinach, oil-cured tomatoes and butter on mushrooms with creamy Alfredo sauce, ricotta and Parmesan. *Available for groups of 8 or more. Select only 1 side.*

Black Pepper Tofu **V VE**

Peppery fried tofu, shallots, green onion and Fresno chile peppers in a savory pomegranate molasses sauce. Served with basmati rice. *Select only 1 side.*

Coconut Vegetable Curry **V VE**

Cauliflower, sweet potatoes, snow peas and red bell peppers served in a coconut curry sauce. Served with basmati rice. *Select only 1 side.*

Kids Meal

Chicken tenders with ketchup, mac and cheese, fruit cup, dinner roll with butter pat, and milk.

