



— Celebrating Fifty Years —

Twilight Dinner Menu

-Appetizer-

*A mix of artisan cheeses, imported olives, and red curry chicken
Wontons with golden plum sauce*

-Soup or Salad-

*Shrimp bisque
House Salad with choice of dressing*

-Entrees-

*All entrees are served with roasted garlic and chive potatoes
And roasted vegetables*

Prime Rib Au Jus

Slow roasted aged beef served with au jus and horseradish

Parmesan Crusted Halibut

*Fresh pacific halibut crusted in parmesan, pan seared and served
With a stone-ground mustard beurre blanc*

New Zealand Lamb

*Grilled double cut lamb chops with juniper and garlic
And Chinook merlot demi*

Wild Mushroom Ravioli

With gorgonzola cream, roma tomatoes, and asiago

-Dessert-

Choice of either

Mixed berry tart

*Warm chocolate cake
with chocolate ganache*