



# Holiday Menu

FOUR SIDE DISHES ARE INCLUDED WITH MAIN COURSES

## Herb Crusted Prime Rib \$40

Seasoned and roasted with herbs and spices.  
Served with habanero crema.

## Marinated Tri Tip \$25

House marinated, served with a creamy horseradish sauce.

## Creamy Garlic Lemon Chicken \$26

Roasted frenched chicken breast, finished with a creamy garlic lemon sauce.

## Roasted Turkey \$25

Foil wrapped and roasted turkey breast, served with house made cranberry sauce.

## Glazed Ham \$22

Hardwood smoked pit ham glossed with a brown sugar beer glaze.

## Bourbon Glazed Pork Loin \$23

Tender pork smothered in a sweet and spicy bourbon glaze.

## Sockeye Salmon \$37

Baked and crowned with a brown butter citrus sauce.

## Lemon Garlic Cod \$29

Baked with a few spices and a mixture of lemon juice, olive oil and garlic.

CHOOSE TWO ENTREES add \$5

### *Add a Dessert Buffet*

Assorted cakes, pies, dessert bars, cookies, brownies, fruit crisp, mousse

\$9

All prices include tax & gratuity

## Cinnamon Roasted Butternut Squash

Cubed butternut squash tossed with maple syrup, cinnamon and roasted to caramelized perfection.

## Bourbon Bacon Green Beans

A crowd pleasing dish - especially with the addition of bourbon and bacon!

## Candied Carrots

Simmered in a brown sugar and butter glaze.

## Honey Balsamic Brussels Sprouts

Roasted until golden, tossed with a sticky sweet combination of balsamic and honey.

## Vegetable Medley

Lightly seasoned zucchini, broccoli, carrots, onions, and peppers.

## Wild Rice

Blend of wild and long grain rice, natural herbs and seasonings.

## Garlic Mashed Potatoes

Red potatoes, butter, fresh garlic, heavy cream.

## Roasted Red Potatoes

Tossed and baked in EVOO and herbs.

## Portabella Mushroom Stack

Portabella mushrooms stacked with roasted vegetable, fresh mozzarella, basil, crowned with truffle oil. Add \$2

## Pumpkin Risotto

Full of fresh thyme, white wine, butter, pumpkin, parmesan cheese topped with crispy bacon & black pepper.

## Sun Dried Tomato Pasta

Penne pasta, creamy sundried tomato sauce loaded with mozzarella & parmesan cheese.

## Sweet Potato Gratin

Layered with gouda, thyme and parmesan cheese.

## Festive Winter Green

Romaine lettuce, pear, walnuts, goat cheese, red onion, maple orange vinaigrette.

## Cranberry Almond Spinach Salad

The perfect blend of sweet, savory, toasted flavor and crunchy goodness.

## Citrus Cabbage Salad

Napa cabbage salad, sweet & tangy with lots of veggie crunch.

## Garden Salad

Romaine, red onion, tomato, cucumber, croutons. Served with Ranch and Italian Dressings.

## Minestrone Pasta Salad

Combines pasta and kidney beans, flavored with tomatoes, zucchini, and carrots.

## Broccoli Salad

Fresh broccoli, bacon, cheddar, scallions, dried cranberries creamy vinegar dressing.

