

DINNER

MAIN COURSES

Served with our Vegetable Blend of the Day, Bakery Fresh Rolls and Creamery Butter, Private Blend Regular and Decaffeinated Coffee, blended and roasted by Andresen Ryan Coffee Co. A Selection of Regular and Herbal Hot Teas, or Milk is available upon request.
(Please Select One Entrée for your Group)

PRIME RIB

Salad of Delicate Gourmet Greens with Herb Vinaigrette
Prime Rib of Beef Au Jus
Duchess Potato
\$27.50

KING SALMON

Salad of Fresh Spinach, Almonds, Mandarin Oranges with Sweet and Sour Dressing
Oven-Broiled King Salmon
Béarnaise Sauce
Parsley-Buttered Baby Red Potatoes
\$22.50

SALSA CHICKEN

Salad of Romaine, Tomato, and Crisp Tortilla Strips with Vinaigrette
Gourmet Breast of Chicken
Marinated in Mango Habañero Sauce
Topped with Fresh Mango Salsa
Oven Brownd Red Potatoes
\$19.50

BONELESS BREAST OF CHICKEN

Garden Salad with Black Pepper Parmesan Dressing
Boneless Breast of Chicken with Supreme Sauce
Long Grain Minnesota Wild Rice prepared with Dried Fruit
\$19.50

ROAST TURKEY AND DRESSING

Salad of Fresh Spinach, Almonds, Mandarin Oranges with Sweet and Sour Dressing
Tender Roast Turkey with Herb Stuffing
Whipped Potatoes and Gravy
Cranberries
\$18.50

ROAST STRIP SIRLOIN

Caesar Salad
Roast New York Strip Sirloin
Sliced and Served with Bearnaise Sauce
Baked Potato with Sour Cream
\$22.50

ROAST SIRLOIN OF BEEF

Garden Salad with Black Pepper Parmesan Dressing
Sliced Roast Beef
Whipped Potatoes
\$20.50

STUFFED CHICKEN BREAST

Salad of Delicate Gourmet Greens with Herb Vinaigrette
Artichoke Stuffed Chicken Breast with Sundried Tomato Cream Sauce
Long Grain Minnesota Wild Rice prepared with Dried Fruit
\$19.50

HERB-ROASTED CHICKEN

Garden Salad with Black Pepper Parmesan Dressing
Marinated Boneless Breast of Chicken
Seasoned with Fresh Herbs
Parsley-Buttered Baby Red Potatoes
\$19.50

BONELESS PORK LOIN

Salad of Tomato, Bacon, and Bleu Cheese
Served over Mixed Greens
Tender Pork Loin with Herb Stuffing
Whipped Potatoes
\$20.50