PLATED DINNER SELECTIONS

All dinner entrees include soup or salad, Chef's selection of fresh vegetables, rice or potato, rolls and butter, dessert.

All dinners include freshly Brewed Coffee, Decaffeinated Coffee, Tea and Water.

SOUP SELECTIONS

Tomato, Country Vegetable and Potato

SALAD SELECTIONS

House and Caesar

ENTRÉE SELECTIONS

CHICKEN PICCATA OR MARSALA

Cutlets quickly sautéed, tender and juicy Lemon Butter Sauce \$27.00

IDAHO TROUT ALMONDINE

Sautéed Trout served with Almond Butter sauce

\$30.00

HERB CRUSTED AND SLOW ROASTED PRIME RIB OF BEEF

Certified Black Angus Beef served with Au Jus **\$32.00**

NEW YORK STEAK

12 oz. Char-Grilled **\$32.00**

FILET MIGNON (8 OZ.)

Center Cut Char-Grilled, Red Wine Sauce **\$34.00**

COMBINATION ENTRÉES

CHICKEN BREAST AND SALMON FILET

Semi-boneless breast and salmon both grilled and served with Madeira Sauce \$34.00

FILET MIGNON AND CHICKEN

Grilled 6 oz. Beef Filet with a Semi-boneless Chicken Breast. Served with Forestière Demi Sauce \$38.00

DESSERT SELECTIONS

Caramel Apple Pie Apple Strudel with Crème Anglaise Carrot Cake Chocolate Fudge Cake Cheesecake with Strawberry Sauce

Prices subject to 19% service charge and state sales tax.

