



## Lunch Time

These are some suggested Themes. Choose 1 Entrée from our Carvery or Seafood Sections. 2 sides, 1 salad, and a dessert.

### Carvery

Your choice of meat cooked to perfection, freshly carved and served with an array of enhancements specially made to compliment your selection.

Roasted Sirloin of Beef  
*With fresh Horseradish*

Roast Turkey Breast  
*With Cranberry Sauce and Giblet Gravy*

Herbed Tenderloin of Beef  
*With Sauce Béarnaise*

Braised Corn Beef  
*With Whole Grain Mustard*

Honey Baked Ham  
*With an array of Mustards and Honey Glaze*

Macadamia Nut and Coffee Crusted  
Pork Loin  
*With Mango Chutney*

### Seafood

Heaping portions of your favorite fish's cooked to perfection.

Grilled Alaskan Salmon  
*With a Saffron Buerre Blanc*

Seared Ahi  
*With a Wasabi Cream*

Sautéed Trout  
*With butter and Fresh Herbs*

Grilled Shrimp  
*With our Chipotle BBQ Sauce*

### Sides

Fresh Steamed vegetables  
High Sierra Fries  
Cowboy Baked Beans  
Roasted Garlic Smashed Potatoes  
Red Bliss Potato Salad

Stovetop Apples  
Southwestern Cole Slaw  
Long Grain and Wild Rice  
Loaded Bake Potato  
Angle Hair Pasta

### Salads

Caesar Salad  
Thai Marinated Vegetables

Sierra Greens  
Freshest Fruit

### Dessert

Bourbon St Chocolate Pecan Pie  
*with a Rich Jack Daniels Sauce*  
New York Style Cheesecake  
Fresh Fruits  
*dipped in Grand Marnier Chocolate*

7 Layer Chocolate Ganache  
Key Lime Pie  
Classic Banana Cream  
Apple, Cherry, or Peach Pie  
Strawberry Rhubarb Pie

### **Fajita Station**

The Authentic Mexican Style with peppers, onions, and tomatoes to be assembled as you like with the most desirable toppings for your enjoyment.

Tenderloin Asada  
Marinated Chicken

Chilean Sea Bass  
Grilled Shrimp

Served with

warmed flour or corn tortilla's. Pico d' Gallo, guacamole, jalapeno dressing, sour cream, shredded cheddar and jack cheese's, diced onion and tomato, sliced olive, and all the hot sauces you can handle.

Sierra Greens with Avocado Vinaigrette  
Mexican Rice and Beans

Orange Scented Flan

### **Pacesetter Pastas**

House specialties designed to pleasure the palate.

Oriental Chicken & Vegetable Fettuccini  
Blackened Chicken Breast Penne  
Tortellini al Pesto

Shrimp Portofino  
Primavera Penne  
Fettuccini al Carbonara

Caesar Salad  
Reggiano Garlic Bread  
Double Chocolate Brownie Deluxe

### **Off The Grille**

\_ Pound Angus Burgers  
Jumbo Beef Hot Dogs  
Citrus Marinated Chicken Breast

Marinated Portobello Mushroom  
Bratwurst and Sauerkraut  
Polish Sausage

Accompaniments:

A variety of cheeses, sautéed onions and mushrooms, lettuce and tomato, gourmet pickles dill and sweet, roasted peppers, Black Label Sauce and Chipotle BBQ Sauce. and all of the condiments you can think of for your grilled experience.  
Served on a variety of fresh baked buns.

High Sierra Fries  
Southwestern Cole Slaw  
Freshest Fruit

Apple and Peach Pie  
A la Mode

## **New York Deli**

The full array of sliced meats and cheeses, fresh baked breads and condiments can be served platter style if you like or you can order one or more of our sandwich varieties.

Grilled Chicken with Roasted Red Peppers and Goat Cheese  
Served on a Focaccia Roll

Seared Ahi with Wasabi Dressing and Baby Greens  
Served on Sliced Honey Wheat

Sliced Sirloin with Onion Confit and Horseradish Spread  
Served on a Ciabata Roll

The Club  
Honey Baked Ham, Smoked Turkey, and Smokehouse Bacon  
Served on Honey Wheat.

Sierra's Grilled Portobello with baby greens, tomato, feta and our Vinaigrette. Served on a Wheat Bun.

Fiery Buffalo Chicken  
A hand battered chicken breast dipped in Buffalo Sauce and served on a sesame bun with Blue Cheese Dressing.

Red Bliss Potato Salad  
Southwestern Cole Slaw  
Freshest Fruit

Home Baked Cookies and Double Fudge Brownies

## **Salads and Such**

Lunch on the lighter side. Choose a salad and soup combo.

Grilled Salmon Caesar  
Regular or Cajun Style sliced Salmon Filet served on crisp Romaine Lettuce with our Caesar Dressing on the Side. Accompanied by a French Roll and shredded Parmesan Cheese

Thai Grilled Chicken Salad  
Marinated Grilled Chicken breast sliced and served over succulent Asian Veggies tossed with Orange Ginger Vinaigrette and topped with a Chipotle Peanut Sauce and Fried Wontons

Chunky Chicken Salad  
Large cuts of chicken breast mixed in a special dressing with chopped pecans. Accompanied by Fresh Fruit, sliced Tomato's and Home Baked Banana Bread

Sierra Greens  
A scrumptious house salad with your choice of dressing.  
Dijon Honey Mustard, Ranch, Blue Cheese, High Sierra Vinaigrette, Orange Ginger Vinaigrette, Sesame Ginger Vinaigrette, Fat Free Italian.  
A grilled Chicken Breast or Salmon Filet regular or Cajun Style can be added.

## Soup Varieties

New England Style Clam Chowder  
Chicken and Andouille Gumbo  
High Sierra Chocolate Chili  
Tortilla Soup  
Black Bean  
Split Pea  
Baked Potato  
Tomato Basil  
Canadian Cheese  
Macadamia Nut

Chicken Noodle  
Cream of Broccoli  
Cream of Asparagus  
French Onion  
Essence of Sun dried Tomato  
Dungeness Crab Chowder  
Avocado Bisque  
Lobster Bisque  
Sweet Potato  
Philadelphia Pepper Pot

All Soup and Salad Combos are served with fresh baked bread.