



## Dinner Meals Plated

### Three and Four Course Meals

#### The Eagles Nest

Mediterranean Salad with a Roast Garlic Vinaigrette

Boneless Breast of Duck with a Red Current Sauce  
Long Grain and Wild Rice  
Asparagus Spears

Fresh Berries with Grand Marnier and Cream

#### Newport

Classic Caesar Salad

Filet of Salmon with an Herb Buerre Blanc  
Spanish Style Saffron Rice  
Green Bean and Sweet Pepper Julienne

New York Cheesecake with Strawberry Puree

#### Mainline Pocket

Bibb Lettuce Salad with a Citrus Vinaigrette

Pepper Roast Tenderloin of Beef with a Wild Mushroom Madeira Sauce  
Rosemary Roast Potatoes  
Stuffed Tomato with Herbed Panada and Gruyere

Chocolate Mousse Torte

#### The Funnel

Pinwheel of Smoked Salmon

Hearts of Romaine with Rainbow Pepper Dressing

Rack of Lamb with a Dijon Walnut Crust  
Garlic Mashed Potatoes  
Mix Grilled Vegetables

Pecan Pie with Whipped Cream

**Granite Chief**

Dungeness Crab Cakes with Papaya Salsa

Jicama and Melon Salad with Lime Honey Dressing

Sliced Leg of Lamb with Minted Glaze and Chive Butter

Whole Roast Shallots and Forest Mushrooms

Long Grain and Wild Rice

Strawberry Rhubarb Pie

**Siberia Express**

Hickory Smoked Salmon Dip

*With crostini*

Sierra Greens with House Vinaigrette

Caribbean Ribeye with a Pineapple Ginger Sauce

Loaded Bake Potato

Fresh Steamed Vegetables

Caramel Cheesecake

**West Face**

Pepper Jack & Reggiano Spinach Artichoke Dip

*With tortilla chips*

Classic Caesar Salad

Petit Filet and Lobster Tail

Mandarin Rice

Honey Glazed Green Beans

7 Layer Chocolate Ganache

**Headwall**

Garlicky Tomato Brie Bruschetta Toasts

Curried Cabbage Salad

Grilled Pork Chop with Italian Herb Sauce

Stovetop Apples

Garlicky Smashed Potatoes

Wild Berry Cobbler