

Stay & Dine Dinner Menu

WELCOME WINE

Pieno Sud, Bianco or Rosso, Italy 6oz

COURSE 1 (CHOICE OF ONE)

Feature Soup

ask your server for today's creation

Caesar Salad

croutons, Grana Padano

Artisan Green Salad

avocado lime vinaigrette

COURSE 2 (CHOICE OF ONE)

Steaks & prime rib served with fresh seasonal vegetables, plus your choice of Yukon gold mashed potatoes, wild rice pilaf, baked potato or French fries

Prime Rib

9oz, slow roasted with rock salt, cracked pepper, fresh rosemary & thyme, served with horseradish & au jus



Top Sirloin

7oz, finished with house garlic butter, topped with French sea salt, cracked pepper & chives



Oven Roasted Chicken

with basil lemon pan jus, wild rice pilaf, fresh seasonal vegetables

Miso Glazed Salmon

served with wild rice pilaf, fresh seasonal vegetables

Shrimp Linguine

fresh torn basil, capers, chilies, lightly smoked tomato sauce

Vegetarian Linguine option available

COURSE 3 (CHOICE OF ONE)

Mini New York Cheesecake with Seasonal Fruit

slow baked & infused with ice wine & ginger

Mini Flourless Chocolate Torte

Amaretto mousse, chocolate ganache & vanilla anglaise

 Vegetarian menu item.

 Gluten conscious menu items. Our kitchens are not gluten free, cross contamination may occur.

- Not all ingredients are listed. Please speak directly to a manager if your allergy is severe.