



# THREE COURSE MENU

## FIRST COURSE

CHOOSE ONE

- CUP OF SOUP**
- CAESAR SALAD**
- HOUSE DINNER SALAD**

## SECOND COURSE

CHOOSE ONE

**\$35 SELECTION**

### **BOURBON BLEU TOP SIRLOIN**

Snake River Farms Gold Label American Wagyu top sirloin topped with a bourbon bleu cheese sauce and thick cut onion rings, served with sautéed vegetables and a baked potato

### **ALMOND CRUSTED TROUT**

Local Hagerman trout with an almond and panko crust sautéed and topped with a lemon beurre blanc, served with sautéed vegetables and garlic mashed potatoes

### **PORK TENDERLOIN DIANE**

Roasted and seared pork tenderloin sliced and topped with a demi-glace peppercorn gravy served with sautéed vegetables and garlic mashed potatoes

**\$50 SELECTION**

### **LOBSTER OSCAR**

Canadian cold water lobster tail (6 oz) baked then stuffed with lump crab meat and topped with a lemon beurre blanc, served with sautéed vegetables and baked potato

### **SURF-N-TURF**

Imperial Northwest Filet Mignon (8 oz.) topped with two jumbo shrimp and a chipotle garlic butter, served with sautéed vegetables and choice of side

## THIRD COURSE

CHOOSE ONE

### **CHURROS**

Chocolate filled churros with caramel dipping sauce and whipped cream

### **BUTTER CAKE**

House-made butter cake topped with an Oregon compote and whipped cream