

Easter Sunday

April 1, 2018 • 3pm-9pm

Primarily
PRIME Rib

\$35*

Three Course Meal • Includes a Cocktail or Glass of Wine**

First Course: (choose one)

- Farmers Market Salad Bowl *with White Cider Vinaigrette*
- Shrimp and Asiago Cheese Quiche *On Fresh Tomato Coulee with Spring Salad*
- Chicken Gondolas
Breaded Medallions topped with Spinach & Sundried Tomatoes, Dijon Cream
- Soup and Salad
A Cup of Cream of Chicken of Soup and Small Wedge of Iceberg Lettuce with Tomato, Bacon, Blue Cheese and Tomato Ranch Dressing

Second Course: (choose one)

- Prime Rib of Beef
*10oz., Dry Aged and Slowly Cooked for Full Flavor
Chateau or Yukon Gold Whipped Potatoes and Fresh Green Beans*
- Roast Leg of Spring Lamb *with Minted Demi, Green Peas & Au Gratin Potatoes*
- Crown Royal Maple Whiskey Glazed Ham *Cut Corn and Au Gratin Potatoes*
- Chicken in the Pot
Poached in Chicken Broth with Seasonal Vegetables and Egg Noodles
- Potato Crusted Alaskan Black Cod
*On Sautéed Tomato Compote with Saffron Beurre Blanc,
Julienne of Fresh Vegetables and Creamed Potatoes*
- Medallions of Beef Stroganoff
*Tenderloin Medallions Sautéed with Sherry and Mushrooms in
Sour Cream Sauce, Rice Pilaf and Green Beans*

Third Course: (choose one)

- Warm Apple Dumplings with Crème Anglaise
- Cherry Hazelnut Linzer Tort
- Bailey's Irish Crème Cheesecake with Marinated Seasonal Berries
- Tea or Coffee

*Price does not include tax or gratuity **Must be 21 Years of Age to Enjoy
Please alert your server of any food allergies or dietary concerns prior to ordering