



DINNER MENU

Freshly Baked Breads from Macrina Bakery (V)
Assorted Artisan Rolls | Signature Whipped Butter

Roasted Butternut Squash and Sweet Potato Soup (V, Vg, G)
Served with Fresh Cream and Chives

ENTREES

Choice of One Entree

Braised Boneless Beef Short Ribs (G)
Herb Infused Yukon Gold Mashed Potatoes | Roasted Seasonal Vegetables |
Served in a Short Rib Delectable Demi Glaze

Pan Seared Bone-In Chicken Breast (G)
Herb Infused Yukon Gold Mashed Potatoes | Roasted Seasonal Vegetables |
Served in a Roasted Pepper, Spinach and Coconut Sauce

Grilled Wild Copper River Alaskan Salmon (G)
Herb Infused Yukon Mashed Potatoes | Roasted Seasonal Vegetables |
Served in a Cranberry and Ground Mustard Cream Sauce

Vegetable Penne Gluten-Free Pasta (V, Vg, G)
Savory Mushrooms | Organic Spinach | Baby Cherry Tomatoes | Zucchini | Onions |
Red Bell Pepper | Served in a House-Made Pesto Sauce

Pan Seared Berkshire Farms French Pork Chop (G)
Herb Infused Yukon Gold Mashed Potatoes | Roasted Seasonal Vegetables |
Served in an Apple Gorgonzola Cream Sauce

DESSERT

Chimichanga Cheesecake (V)
Served with Red Creme Anglaise and Vanilla Whipped Cream

V=Vegetarian, Vg=Vegan, G=Gluten-Free