

Thanksgiving & Christmas Menu

ROAST TURKEY

Slow roasted Turkey stuffed with our special wild rice dressing and served with giblet gravy in the holiday tradition.

HONEY BAKED HAM

Honey cured ham baked to perfection. Served with a California fruit sauce. A nice alternative to the traditional turkey dinner.

ROAST DUCK

Slow roasted Duckling, stuffed with special wild rice dressing and served a l'orange.

Adult's Dinner

35.95

Child's Dinner

(Children under 12 years)

21.95

Above entrees are served with an antipasto sampler appetizer, fresh dinner rolls, homemade soup or salad, snap peas, whipped potatoes or candied yams.

Entrees are served with an antipasto sampler appetizer, fresh dinner rolls, homemade soup or salad, buttered peas, potatoes (baked or whipped) or candied yams.

FILET MIGNON

Our most popular steak! So tender you can almost cut it with a fork.

41.95

NEW YORK STEAK

Barbecued to perfection!

37.95

RIB EYE STEAK

Due to this steak's unique marbling, you'll find the Rib Eye tender and juicy!

39.95

PRIME RIB OF BEEF

Traditionally thick cut and slow roasted. Served au jus style with our bold creamy horseradish.

37.95

SPRING LAMB CHOPS

Barbecued over oak wood to bring out their distinct tender and sweet taste. Served with apple-mint jelly.

42.95

FILET MIGNON AND AUSTRALIAN LOBSTER

Served with fresh lemon and drawn butter.

97.95

FILET MIGNON AND HALF LOBSTER TAIL

Served with fresh lemon and drawn butter.

64.95

CHICKEN BARBECUED

Barbecued over oak wood and served with our Pick & Shovel barbecue sauce.

27.95

GRILLED PORTABELLA

Layered with heirloom tomatoes, goat cheese, seasonal vegetables, and a balsamic reduction drizzle. This lighter fare has a distinct western flavor from the natural red oak barbecue.

23.95

PINK SHRIMP DOLCE VITA

Fettuccine pasta tossed with peeled jumbo shrimp, a spicy rose sauce and topped with fresh grated parmesan cheese. Served with broccoli.

29.65

SWORDFISH STEAK

You will savor the flavor of this mildly sweet fish.

32.95

SALMON FILLET

Filletted by hand and broiled to perfection. Rich in flavor, firm, yet very tender and tasty.

31.95

BROILED AUSTRALIAN LOBSTER TAIL

Served with lemon and drawn butter.

71.95

CHICKEN CAESAR SALAD

Sliced grilled chicken breast served over crisp, tossed romaine with parmesan cheese, croutons and our traditional Caesar dressing.

21.45

PRIME RIB SALAD

Prime rib served atop mixed greens, caramelized onions, artichoke hearts, heirloom tomatoes, croutons, and parmesan cheese, tossed in a creamy horseradish dressing.

25.95

DESSERTS

CAKES

Apple Spice

Banana Nut

Black Forest (with or without cherries)

Lemon Coconut

Pink Champagne

Toffee Crunch

Raspberry Delight

7.95

German Chocolate

Carrot

8.45

PIES

Apple

Apricot

Boysenberry

Caramel Dutch Apple

Cherry

Peach

Lemon Meringue

Cheese Pie

Pumpkin

7.45

Pecan

8.45

CREAM PIES

Banana

Chocolate

Coconut

7.45