



## DINNER MENUS 2006

### FRIDAY

TOMATO BISQUE WITH CHIVE  
CROUTON

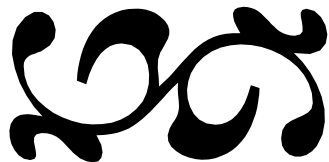
ROMAINE & BIBB LETTUCE WITH MARI-  
NATED MUSHROOMS, CRISPY  
ONIONS & FRIED CAPERS, YELLOW TO-  
MATO VINAIGRETTE

HORSERADISH MARINATED FILET OF  
BEEF WITH RICH CRIMINI SAUCE  
&

LEMON GRILLED SALMON WITH  
SCALLION-THYME BUTTER

ROASTED GARLIC MASHED POTATOES

SWEET POTATO CHEESECAKE WITH PE-  
CAN PRALINE CRUST



### SATURDAY

CREAMY POTATO & CHEDDAR SOUP

HOUSE CHOPPED GREENS, SLICED MUSH-  
ROOMS, SHAVED RED ONIONS, GRATED  
WHITE CHEDDAR CHEESE, TOASTED  
ALMONDS & TOMATOES

GRILLED VEGETABLE & TOASTED  
COUS COUS SALAD  
PEAR & WALNUT SALAD WITH DRIED FRUIT,  
BLEU CHEESE, PORT WINE DRIZZLE

PAN SEARED RAINBOW TROUT WITH  
CAPER BERRIES & CITRUS JUS  
GRILLED BUFFALO FLANK STEAK WITH  
GREEN PEPPERCORN & BLACKBERRY SAUCE  
LEMON ROSEMARY TOASTED CHICKEN WITH  
FIRE ROASTED TOMATO

PECAN & WILD RICE PILAF,  
VEGETABLES

WARM PEACH & WALNUT BREAD PUDDING,  
ASSORTED CHOCOLATE MOUSSE, CHEESE-  
CAKE, CLASSIC APPLE PIE &  
PECAN PIE

### SUNDAY

SPICY SHRIMP BISQUE WITH ROASTED  
PEPPER SALSA

ASPARAGUS NICOISE WITH SLICED  
BEEFSTEAK TOMATOES  
SPINACH LEAVES TOPPED WITH  
WALNUTS, MANDARAIN ORANGES & BER-  
MUDA ONIONS WITH CREAMY BRIE CHEESE  
DRESSING  
SHRIMP & ORZO SALAD WITH ROASTED PEP-  
PERS, ARTICHOKE & OLIVES

ROASTED PRIME BEEF WITH  
HORSERADISH CREAM, AU JUS & SAUCE  
BERNAISE  
CHICKEN SCALOPPINE WITH LIME,  
TOMATO & CAPER BUERRE BLANC  
CITRUS MARINATED TILAPIA WITH PESTO  
CREAM SAUCE, JULIENNE VEGETABLES &  
M&ARIN ORANGES

PARMESEAN HERB RISOTTO  
ROASTED GARLIC MASHED POTATOES  
VEGETABLES

FRESH FRUIT STRIPS, MINTED  
CHOCOLATE TORTE, WHITE CHOCOLATE  
CREAM BRULEE, MOCHA CHEESECAKE,  
FRENCH PASTRIES, TORTES, MOUSSES