

20 or Less
DINNER SELECTIONS

All prices include coffee, iced tea, tax and gratuity

~FIRST COURSE~

mixed baby greens topped with candied walnuts, dried cranberries
and chevre tossed in pear vinaigrette dressing

~ENTREES~

Chicken Boursin \$25

10 oz airline chicken breast stuffed with spinach, basil, boursin and chevre cheese oven
roasted and served with mashed potatoes and seasonal fresh vegetables

Chicken Parmesan \$25

Parmesan crusted chicken breast topped with a rich marinara sauce
and melted provolone cheese served over linguine pasta

Harris Ranch Choice New York Steak \$29

10 oz hand cut choice strip loin grilled to your chosen temperature
finished with roasted mushrooms and butter
served with mashed potatoes and seasonal fresh vegetables

Orange Roughy \$27

6oz orange roughy filet seasoned and grilled, served atop jasmine rice and seasonal vegetables
finished with a caramelized lemon butter

Pan Seared Salmon \$29

fresh 6 oz salmon pan seared and finished with a lemon dill pan sauce
served with rice pilaf and seasonal fresh vegetables

Pan Seared Sea Scallops \$25

5 large sea scallops pan seared and finished with cherry tomatoes, capers, lemon, white wine and butter
served atop capellini pasta

Pesto Pasta \$25

cherry tomatoes, spinach, garlic and shallots sautéed together with house-made pesto, white wine and
butter tossed with farfalle pasta finished with toasted pine nuts and parmesan cheese