



## FIRST SEATING 3-COURSE DINNER

4-6pm Monday-Friday; 2-6pm Saturday & Sunday

Pea, House, Maytag Blue Cheese Salad  
or Cup of Soup

Sorbet, Sundae or Burnt Cream

Coffee, Tea or Soda

# \$22

### **Roasted Chicken Breast Dijon**

*Japanese breadcrumbs, Dijon mustard,  
Parmesan, roasted golden brown*

### **Bacon Wrapped Meatloaf**

*Ground chuck, Italian sausage,  
mushroom gravy, mashed potatoes*

### **Almond Crusted Sea Scallops**

*Pan seared golden brown,  
sherry-almond beurre blanc*

### **Spicy Cajun Chicken Fettuccine**

*Fettuccine, seared chicken tenderloins,  
spicy Cajun-style tomato sauce*

### **Rock Salt Roasted Prime Rib of Beef**

*Natural jus, mashed potatoes,  
fresh grated Oregon horseradish*

### **Grilled Salmon**

*Lemon garlic vermouth butter*

### **Wine Specials**

*Enjoy a bottle of Sycamore Lane Chardonnay,  
Merlot or Cabernet Sauvignon for \$17*



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