

20 or Less
DINNER SELECTIONS

All prices include coffee, iced tea, tax and gratuity.

~FIRST COURSE~

mixed California field greens with chevre, dried cranberries,
candied pecans and a fresh pear vinaigrette.

~ENTREES~

Chicken Burgundy \$23

pan roasted chicken breast finished with sautéed garlic shallots and burgundy wine reduction
served over mashed potatoes and seasonal fresh vegetables

Chicken Parmesan \$23

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

Pan Seared Pollock \$23

mild white flakey fish pan roasted finished with a lemon butter sauce
served with rice pilaf and seasonal fresh vegetables

Skirt Steak \$28

10 oz skirt steak in a honey teriyaki marinade grilled to your chosen temperature sliced and
served with mashed potatoes and seasonal fresh vegetables

Dry Rub Cedar Plank Salmon \$28

6 oz grilled filet of salmon topped with a classic hollandaise sauce
served with rice pilaf and seasonal fresh vegetables

Veal Marsala \$28

veal cutlets sautéed with mushrooms, garlic and shallots topped with a rich marsala sauce
served with mashed potatoes and seasonal vegetables