



TIMBERS AT THE LODGE  
*Restaurant*

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*20 or More*  
**DINNER SELECTIONS**

Host: Please select 3 individually plated entrees. Pre-order is due 7 days prior to event.  
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

**Braised Pork Osso Buco \$25**

braised pork osso buco topped with the roasting juices  
served with mashed potatoes and seasonal fresh vegetables

~ **DESSERTS** ~

Select one dessert for all guests. Prices include tax and gratuity.

tuxedo truffle mousse cake \$5  
strawberry layered pound cake \$5  
ice cream sundae \$4

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*Solarium*