

Session Menus

Thursday Dinner:

Wedge Salad, A wedge of crisp iceberg lettuce topped with house made blue cheese dressing, crunchy bacon, diced roma tomatoes, and candied pecans

Miso Glazed Salmon, Grilled fillet of salmon glazed with honey-miso sauce, served with seasoned rice and grilled baby bok choy with a sweet sesame dressing

Or

Braised Beef Short Ribs, Succulent and tender beef short ribs braised in herbed tomato broth, served with creamy mushroom risotto and Roasted asparagus

Vegetarian: Grilled Cauliflower Steak,

Dessert, Blood Orange Crème Brûlée / Vanilla Bean Crème Brûlée – every other plate (half n half)

Friday Lunch:

Roasted Turkey Wrap sandwich, Spinach Berry Salad, Chips, and Sugar Cream Pie.

Vegetarian: California Role Stack

Friday Dinner:

Wedge Salad, A wedge of crisp iceberg lettuce, crunchy bacon, and diced roma tomatoes. (No candied pecans)
Vinaigrette or Ranch Dressing

Prime Rib Perfectly seared roasted rib eye roast, coated in fresh herbs, served au jus, Side Red Skin Mashed Potatoes, Honey glazed Carrots

Or

Crab Cakes, Lump crab meat mixed with bread crumbs and herbs, served with lemon-roasted potatoes and grilled asparagus

Vegetarian: Spanakopita

Dessert Cheesecake

Saturday Lunch:

Bake Potato Bar, Tossed garden salad, cucumber-tomato salad, dinner rolls, baked potato, chili, BBQ pulled pork, shredded roasted chicken, cheese sauce, steamed broccoli, shredded cheddar, butter, sour cream, salsa, BBQ sauce, ranch dressing and assorted cookies

Vegetarian: Grilled Cauliflower Steak,

Saturday Dinner:

Wedge Salad, A wedge of crisp iceberg lettuce topped with house made Vinaigrette or Ranch Dressing

Beer Braised Beef Roast Tender, rich beef braised in New Corner Brewing “White River Stout,” served with creamy three-cheese polenta and sautéed green beans

Or

Herb Roasted Chicken, perfectly roasted bone-in and skin-on chicken breast coated in fresh herbs, served with roasted garlic mashed potatoes and sautéed rainbow chard

Vegetarian: Eggplant Parmesan, Sliced eggplant encrusted in panko bread crumbs and Parmesan cheese, rolled and filled with ricotta cheese, served with spaghetti topped in marinara sauce

Dessert - Vanilla Bean Crème Brûlée