

Dinner Menu

Dinner Entrees

A Choice of One or Two Entrees Per Event

Available 3 p.m. to 10 p.m. Daily

All dinner entrees are served with a choice of:

Baked Potato, Mashed Potatoes, Roasted Red Potatoes, Potatoes Au Gratin, Rice or Pasta.

Meals include: Garden salad with dressing, bread, vegetables, iced tea and coffee.

Beef Entree Selection

Custom Select and Certified USDA Grade 'A' Beef. Each Steak is Freshly Hand Carved by Our Chefs then Seasoned and Prepared for the Juiciest Steak.

Tri Tip ~ \$19.00

Tri Tip Seasoned and Slowly Cooked for Tender Slices of Beef.

Filet Mignon (10 oz) ~ \$33.00

Beef Tenderloin Charbroiled and Topped with Sautéed Mushrooms.

Prime Rib (12 oz) ~ \$30.00

Rib of Beef Slow Cooked with Our House Recipe, dipped in Au Jus and served with Creamy Horseradish.

Junior Cut (10 oz) ~ \$26.00

Petite Cut (8oz) ~ \$22.00

Top Sirloin (10 oz) ~ \$22.00

A Flavorful Cut of Beef Topped with Sautéed Mushrooms.

Steak Diane (8 oz) ~ \$20.00

Hand Selected 8oz Cut of Top Sirloin Broiled then Topped with Sautéed Mushrooms and Homemade Dijon Sauce.

Swiss Steak ~ \$18.00

A Tenderized Steak Topped with Sautéed Mushrooms and Grilled Onions then Smothered in Homemade Beef Gravy.

New York (10 oz) ~ \$25.00

A 10oz Cut of the King of Steaks Topped with Sautéed Mushrooms.

Spencer (12oz) ~ \$30.00

A 12oz Cut of Rib Eye Topped with Sauteed Mushrooms.

Junior Cut (10 oz) ~ \$26.00

Chicken Entree Selection

**All dinner entrees are served with a choice of: Baked Potato,
Mashed Potatoes, Roasted Red Potatoes, Potatoes Au Gratin, Rice or Pasta.
Meals include: Garden salad with dressing, bread, vegetables, iced tea and coffee.**

Chicken Cordon Bleu ~ \$20.00

**Boneless Tenderized Breast of Breaded Chicken Filled with
Ham and Jack Cheese, Topped with Alfredo Sauce.**

Sutter Valley Chicken ~ \$19.00

**Boneless Tenderized Breast of Chicken Filled with White Rice,
Green Onions, Mushrooms, Tomatoes and Swiss Cheese, Topped with a Pesto Sauce.**

Seafood Stuffed Chicken ~ \$21.00

**Tenderized Breast of Chicken Stuffed with Bay Shrimp, Crab, Spinach,
Mushrooms and Jack Cheese, Baked and Topped with Alfredo Sauce.**

Baked Chicken ~ \$18.00

**Tender Skinless Chicken Rubbed with Olive Oil, Rosemary and Thyme
or choice of: Barbeque, Teriyaki, or Sweet and Sour.**

Seafood Entree Selection

**All dinner entrees are served with a choice of: Baked Potato,
Mashed Potatoes, Roasted Red Potatoes, Potatoes Au Gratin, Rice or Pasta.
Meals Include: Garden salad with dressing, bread, vegetables, iced tea and coffee.**

Filet of Salmon ~ \$21.00

**A Fresh Salmon Baked with our own Special Blend of Herbs,
served with Lemon and Dill Sauce.**

Filet of Halibut ~ \$24.00

A Tender Filet of Halibut seasoned and Baked, Topped with Garlic Butter.

Pasta Entree Selection

All pasta dinner entrees are served with Garlic Bread

Meals include: Iced Tea, a choice of Garden Salad with Dressing or Caesar Salad.

Chicken Alfredo ~ \$19.00

**Sliced Chicken Breast Sauteed with Bell Peppers, Onions, and Mushrooms
Tossed with Penne Pasta and topped Parmesan Cheese.**

Pasta Alfredo ~ \$16.00

Penne Pasta with our Alfredo Sauce, Topped with Parmesan Cheese.

Pasta Primavera ~ \$17.00

**Artichoke Hearts, Spinach, Olives, Zucchini, Squash, Green Beans and Tomatoes
Tossed in A Light Garlic Butter Sauce, with Parmesan Cheese.**

Vegetarian Lasagna ~ \$18.00 Minimum of 8 Orders

**A Variety of mixed Cheeses, Ricotta, Mozzarella, Parmesan,
Romano Cheese Blended Together With Spinach, Carrots and Onions.**

Beef Lasagna ~ \$19.00 Minimum of 8 Orders

Italian Seasoned Tomato Meat Sauce, with Ricotta Cheese, Mozzarella and Parmesan Cheese.

Buffet Selection

*****All Buffets Require a Minimum of 25 Guests*****

Mix~N~Match Buffet

Buffet includes: Bread, Garden Salad with Dressing or Caesar Salad, Ice Tea and Coffee.

Choose One Entree and Three Side Dishes ~ \$20.00

Choose Two Entrees and Four Side Dishes ~ \$23.00

Entree Choices:

Seasoned Roast Beef

Sliced Tri Tip

Tender Slices of Steak

Sliced Roast Pork Loin

Lemon Herb Chicken Breast

Teriyaki Chicken Breast

Barbeque Chicken Breast

Chicken Parmesan

Chicken Enchiladas

Beef Enchiladas

Cheese Enchiladas

***Carnitas with Tortillas
Lasagna (Beef or Vegetarian)
Baked Chicken in Olive Oil Seasoned with Rosemary and Thyme
Barbequed Baked Chicken
Salmon with Dill Sauce***

Side Dish Choices:

***Penne Pasta with Alfredo
Penne Pasta with Pesto Sauce
Mashed Potatoes (Plain or Garlic)
Red Potatoes with Bell Peppers and Onions Seasoned with Rosemary and Thyme
Potatoes Au Gratin
Mixed Vegetables
Corn on the Cobb
Rice Pilaf
Spanish Rice
Ranch House Baked Beans
Taco Salad
Potato Salad
Pasta Salad
Macaroni Salad
Seasonal Mixed Fruit***

Pasta Bar ~ \$17.00

Includes: a choice of Garden Salad with Dressing or Caesar Salad, Vegetables, Garlic Bread, Ice Tea and Coffee. Served with Two Pastas and Choice of Three Sauces.

****Pasta Choices:***

Tortellini (Cheese)

Penne

Rigatoni

****Sauce Choices:***

Alfredo

Tomato Basil Meat Sauce

Chipotle Cheese Sauce

PestoSun Dried Tomato Sauce

Mexican Buffet ~ \$19.00 Per Person

Buffet Includes:

Salsa De Nopales (Cactus Leaves), Traditional Salsa, Guacamole, Sour Cream, Tortilla Chips, Garden Salad, Spanish Rice, Pico De Gallo, Choice Of Refried Beans or Frijoles De La Olla, and Choice of Corn or Flour Tortillas, Iced Tea and Coffee.

****Choice Of Two Entrees:***

Enchiladas ~ Choice of Beef, Chicken, or Cheese with Traditional Red Sauce

Enchiladas De Chile Verde ~ Made with Pork or Chicken and Tomatillo Salsa

Mole ~ Served with Choice of Turkey or Chicken

Pozole ~ Tender Chunks of Pork and Hominy Corn.

Carnitas ~ Tender Chunks of Pork.

Chile Verde ~ Tender Chunks of Pork smothered in Tomatillo Salsa.

Carne Asada ~ Thin Slices of Char Broiled Rib Eye Steak.

Chipotle Salmon ~ Baked Salmon in Chipotle Sauce.

~All Food and Beverage Items are Subject to 18% Gratuity and 7.25% Tax~