

## *Plated Dinners*

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All Dinner Entrées Served with Ranch House Salad, Rolls and Butter, Champagne Toast,  
Fresh Brewed Regular and Decaffeinated Coffee and Iced Tea

**\$46 Per Person**

*Maximum of 2 plated choices*

### **Chicken Piccata**

Pan Seared Breasts of Chicken in a Garlic, Lemon and Caper White Wine Sauce  
Served with Herbed Rice and Seasonal Vegetable Medley

### **Chicken Florentine**

Pan Seared and Topped with Sautéed Cream Spinach  
Served with Herbed Rice and Seasonal Vegetable Medley

### **Poached Fillet of Salmon**

Finished with a Lemon Dill Beurre Blanc  
Served with Herbed Rice and Seasonal Vegetable Medley

### **Coriander Crusted Tilapia**

with Thai Basil Beurre Blanc  
Served with Herbed Rice and Seasonal Vegetable Medley

### **Oven Roasted Pork Tenderloin**

Finished with a Rich Brandy Pepper Corn Sauce  
Served with Rosemary Red Potatoes and Seasonal Vegetable Medley

### **Ranch London Broil**

Tender Marinated Beef Smothered in a Caramelized Onion  
and Forest Mushroom Sauce Served with Whipped Potatoes and Seasonal Vegetable  
Medley

### **Parmesan Crusted Halibut**

Flaky White Halibut in a Parmesan Cheese Crust, with Champagne Dill Beurre Blanc  
Sauce Served with Herbed Rice and Seasonal Vegetable Medley

*Add \$10 per person for this option:*

### **Medallions of Beef Tenderloin and Poached Salmon**

Beef Tenderloin in a Brandy Peppercorn Sauce with Atlantic Salmon in a Champagne Dill  
Beurre Blanc Sauce Served with Whipped Potatoes and Seasonal Vegetable Medley

*Shrimp can be substituted in place of Salmon*

*21% service charge and 8.7% tax added to all prices*