

Dinner Menu

Starters

Choice of One: Chilled Spring Greens with Cherry Tomatoes and Two Homemade Dressings, Crisp Caesar Salad with Imported Romano Cheese and House Recipe Caesar Dressing, Spinach Salad with Warm Bacon Dressing and Crumbled Egg or Chef's Special Salad of Chilled Mesclun Mixed Greens with Candied Walnuts, Cranberries and Feta Cheese, tossed with a Sun Dried Tomato & Basil Vinaigrette Dressing, Hearty Vegetable Soup or Soup Du Jour, made fresh daily.

Entrees

Each Dinner Entrée will include Choice of One Starter, Choice of Potato (Baked, Mashed, Oven Browned or Red Skin Parmesan), or Rice Pilaf, Vegetables, Assorted Rolls and Butter, Dessert, and Coffee, Tea and Iced Tea.

Chicken Chardonnay

Marinated Boneless Chicken Breast topped with a Creamy Chardonnay Sauce

Baked Chicken

One Half Chicken baked slowly to perfection (B-B-Q'd upon request)

Chicken Piccata

Grilled Chicken Breast with Capers served in a Light Lemon Butter Sauce

Chicken Wellington

Chicken Breast with Mushroom Duxelle wrapped in Puff Pastry baked to a golden brown, topped with Chardonnay Wine Sauce

Roast Turkey

Served with Cranberry Sauce and Homemade Dressing with Giblet Gravy

Roast Loin of Pork

Lean Roasted Loin of Pork served with Gravy and Apple Dressing

London Broil

Marinated Flank Steak, roasted and sliced, served with Cabernet Mushroom Sauce

Grilled New York Strip Steak

Sautéed Mushroom & Herb Butter

Top Sirloin Steak

Aged to our specifications and charbroiled to your liking

Roast Prime Rib of Beef

Slow cooked, served with Au Jus and Creamed Horseradish

Grilled Filet of Sole Almondine

Egg Battered Filet of Sole topped with Lemon Butter Sauce Almondine

Macadamia Crusted Filet of Halibut Grilled to a Golden Brown

Or Baked Center Cut Loin of Sea Bass
Dilled Buerre Blanc
(Choice of One)

Baked Salmon

Served with Beurre Blanc or Lemon Basil Cream Sauce

Desserts

Each dinner entrée includes choice of one of the following desserts: Mud Pie, Amaretto Mousse, Carrot Cake, Tiramisu, Chocolate Indulgence, Chocolate Layer Cake, Mini Sundae, Apple Turnover, (With Ice Cream add \$1.00) Cheesecake with Strawberry Coulis, Lemon Bar, Pecan Walnut Cheesecake Bar, Apple Streusel Bar, Éclairs



SAN DIEGO'S
Mission Valley Resort