



PLATED DINNER MENU

The Executive Chef will pair a seasonal starch & vegetable to compliment your meal. Vegetarian & vegan entrees are available upon request. Your meal includes rolls with butter, regular & decaffeinated coffee, assorted hot teas, fresh brewed iced tea, lemonade, & water service

SALADS

CHOOSE ONE

Classic Caesar Salad with Romaine lettuce, parmesan cheese, croutons, & creamy caesar dressing

Ridge Salad with spring mix, candied walnuts, dried cranberries, feta cheese & honey mustard dressing served on the side

Baby Spinach Salad with dried cherries, toasted almonds, goat cheese, & pancetta vinaigrette served on the side

Caprese Salad with fresh mozzarella, tomatoes, basil, extra virgin olive oil & drizzled with aged balsamic

Sliced Pear Salad with butter lettuce, walnuts, blue cheese & honey-thyme vinaigrette

ENTREES

CHOOSE TWO

Roasted Chicken Breast- \$38

with green & red grapes, basil, slivered almonds & Sangiovese Beurre Rouge sauce

Greek Chicken Breast- \$35

with feta cheese, kalamata olives, diced tomatoes, lemon, & oregano

Slow Roasted Pork Loin- \$36

with whole grain mustard jus

Short Ribs- \$50

Braised in red wine

ALL FOOD & BEVERAGE IS SUBJECT TO 22% SERVICE CHARGE & THEN SALES TAX





ENTREE'S CONTINUED

CHOOSE TWO

Stuffed Chicken Breast- \$38

with goat cheese & fresh herbs

Alaskan Halibut- \$50

with a Citrus Beurre Blanc & Port Reduction

Salmon- \$40

*Grilled Atlantic Salmon with melted leeks, & sauce
Beurre Blanc*

Grilled Skirt Steak- \$48

with parsley-walnut pesto

New York Steak- \$40

with wild mushrooms & porcini butter

Filet Mignon- \$55

with balsamic onion's & shaft's blue cheese

DESSERT

CHOOSE ONE

New York Style Cheesecake

Chocolate Bundt Cake with caramel sauce

***Meyer Lemon Tart with raspberry sauce & whipped
cream***

Molten Lava Cake

Berry Cobbler with vanilla ice cream



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