TIMBERS AT THE LODGE
Restaurant

# DINNER SELECTIONS $45

Host: Please select three entree options. Final entree selections are due seven days prior to the event. The host must provide a meal selection card for each guest. The price includes coffee, iced tea, tax and gratuity.

## ~ FIRST COURSE ~

Mixed greens, dried cranberries, chevre, candied pecans,
and a fresh pear vinaigrette

## ~ ENTREES ~

### New York Steak

10 oz. New York steak hand cut and grilled served with a house-made chimichurri,
mashed potatoes and seasonal vegetables

### Pork Chop

10 oz. pork chop, with garlic honey glaze, topped with
Dried fruit chutney and served with mashed potatoes and seasonal vegetables

### Caprese Airline Chicken

8oz oven-roasted airline chicken, topped with mozzarella, roasted tomatoes, basil and balsamic glaze, served atop couscous and ratatouille vegetables

### Pan Seared Salmon

Pan seared 6 oz. salmon topped with a lemon dill cream sauce
served with rice and seasonal vegetables

### Shrimp Scampi

Five prawns sauteed with garlic, tomatoes and spinach, finished with a white wine sauce, served over linguine

### Vegetarian Asian Stir Fry

Linguine, Napa cabbage, snow peas, broccoli,
bell peppers and carrots tossed in a sweet soy sauce

## ~ DESSERTS ~

Select one dessert for all guests. Prices include tax and gratuity.
Ice Cream Sundae $6 • New York Cheesecake $11 • Lemon Cream Shortcake $6 • Tuxedo Truffle Mousse Cake $6

Solarium