



TEST KITCHEN

**WHILE WE CONTINUE OUR REMODEL,
ENJOY SOME OF YOUR FAVORITES OR TRY SOMETHING NEW!**

AVAILABLE 3PM-5PM

All entrées are served with soup or salad, vegetables and creamy mashed potatoes (unless served with pasta), chef's dessert selection and choice of glass of house wine, draft beer, or well cocktail.

ADD AN APPETIZER

Beer Battered Crab Cakes* - \$9

Elote Scallops* - \$9

CHOICE OF ENTRÉE

Chicken Marsala*
New York Steak Risotto*

Petite Filet Mignon*
New York Steak*

Slow Roasted Prime Rib*
Grilled Chicken Fettuccine Alfredo*

Grilled Shrimp Fettuccine
Pomodoro*

\$35 +tax

WITH GOLD CLUB CARD LEVEL. \$40 WITHOUT.

AVAILABLE 5PM-9PM

All entrées are served with soup or salad, chef's vegetable and potato selection (unless served with pasta), and choice of dessert.

ADD AN APPETIZER

Honey Jalapeño
Calamari* - \$9

Truffle Fries - \$9
Ahi Tuna* - \$9

UPGRADE YOUR SOUP & SALAD

Charred Caesar Salad - \$9
Lobster Bisque* - \$9

CHOICE OF ENTRÉE

Seafood Diablo*
Lobster and shrimp sautéed in a spicy pomodoro sauce, tossed with fettuccine pasta.

Halibut & Shrimp Scampi*
Pan-seared halibut topped with shrimp and a classic scampi sauce.

Grilled Salmon*
Grilled salmon served over pesto risotto, garnished with sundried tomatoes and basil.

Harvest Risotto
Chef's choice of vegetable served with plant-based creamy risotto.

Braised Short Rib with Pappardelle Pasta*
Tender, fall-off-the-bone, beef short rib cooked in a rich Chianti gravy, served with pappardelle pasta.

Chicken Marsala*
New York Mushroom Risotto*

Petite Filet Mignon*

New York Steak*

Slow Roasted Prime Rib*

18oz. T-Bone Steak*

CHOICE OF DESSERT

Key Lime Pie
A tangy and refreshing key lime pie with a graham cracker crust, topped with whipped cream and a touch of coconut.

Mixed Berry Cheesecake
Mixed berries folded into our California cheesecake recipe and topped with fresh berries and cream.

Chocolate Raspberry Crème Brûlée
A chocolate custard on a layer of raspberry marmalade, topped with caramelized sugar, garnished with fresh berries and Chantilly cream.

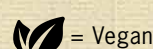
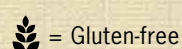
\$45

PAY WITH YOUR COMP, POINTS OR E-CASH.

\$55 +tax

PAY WITH CARD OR CASH.

TEST KITCHEN WILL BE HELD IN TOWN SQUARE



*Warning: Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.