# TEST KITCHEN

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

# **SEPTEMBER 4th-7th**

# 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\* Petite Filet Mignon\* Slow Roasted Prime Rib\* Grilled Chicken Fettuccine Alfredo\* Grilled Shrimp Fettuccine Pomodoro\*

> \$35<sub>+tax</sub> 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

Drunken Mussels\* – **\*9** Ahi Tuna\* – **\*9** 

# **CHOICE OF ENTRÉE**

Pan Seared Salmon\* Served with garlic fingerling potatoes on a bed of pea purée.

Harissa Cauliflower Steak **\*** Served with garlic fingerling potatoes and haricot verts with tzatziki.

Honey Lavender Half Chicken\* Marinated in lavender honey butter served with garlic fingerling potatoes.

Petite Filet Mignon\*

Slow Roasted Prime Rib\*

Grilled Shrimp Fettuccine Pomodoro\*

# **CHOICE OF DESSERT**

Lava Cake Soft baked chocolate cake topped with mixed berries and a scoop of vanilla ice cream.

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

> > \$45 PAY WITH YOUR COMP, POINTS OR E-CASH.



# **TEST KITCHEN WILL BE HELD IN TOWN SQUARE**

😫 = Gluten-free



\*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.