

**PRIME RIB
THEMED DINNER
FEBRUARY 28TH**



MENU

ROLLS AND BUTTER

WILD MUSHROOM BISQUE SOUP

MIXED GREENS SALAD WITH 2 DRESSINGS

ICEBERG WEDGES WITH BACON AND TOMATOES WITH RANCH,
BLUE CHEESE CRUMBLES

CHEF CARVING STATION

HERB ROASTED PRIME RIB

(AUJUS, HORSERADISH CREAM SAUCE)

BOURBON GLAZED SALMON

AGED WHITE CHEDDAR MAC & CHEESE

ROASTED GARLIC MASHED POTATOES

GREEN BEANS ALMONDINE

**\$55⁺⁺
PP**