

**PRIME RIB  
THEMED DINNER  
MARCH 20TH**



## **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<sup>++</sup>  
PP**