

TIMBERS  AT THE LODGE
Restaurant

20 or More
DINNER SELECTIONS

Host: Please select 3 individually plated entrees. Pre-order is due 7 days prior to event.
All prices include coffee, iced tea, tax and gratuity.

~FIRST COURSE~

caesar salad

~ENTREES~

Chicken Tocino \$27

10 oz airline chicken breast stuffed with bacon, sun dried tomatoes, basil and butter oven roasted and served atop mashed potatoes and seasonal vegetables

Chicken Parmesan \$25

parmesan crusted chicken breast topped with a rich marinara sauce and melted provolone cheese served over linguine pasta

Pan Seared Salmon \$29

fresh 6 oz salmon pan seared finished with a lemon dill pan sauce served with rice pilaf and seasonal fresh vegetables

12oz Pork Porterhouse Chop \$27

house brined 12oz pork porterhouse grilled and topped with bourbon peach butter served with mashed potatoes and seasonal fresh vegetables

Harris Ranch Choice New York Steak \$29

10 oz hand cut choice strip loin grilled and finished with a blue cheese butter served with mashed potatoes and seasonal vegetables

Shrimp Scampi \$27

5 prawns sautéed with garlic and tomatoes finished with a white wine sauce served over linguini pasta

Gocchi (Vegetarian) \$25

tender gnocchi tossed with sautéed tomatoes, broccoli, spinach, garlic and shallots in a white wine butter sauce

Desserts

Select One Dessert for all guests. Prices include tax and Gratuity.

Ice Cream Sundae \$3.50 | New York Cheesecake \$5.50 | Tuxedo Truffle Cake \$5.50

Solarium