



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~

mixed baby greens topped with candied walnuts, dried cranberries and chevre
tossed in pear vinaigrette dressing

~ENTREES~

Harris Ranch Choice New York Steak \$30

10 oz hand cut choice strip loin grilled and finished with caramelized balsamic onions
served with mashed potatoes and seasonal fresh vegetables

Stuffed Chicken \$28

10 oz airline chicken breast stuffed with ground Italian sausage, pepperjack cheese and spinach,
oven roasted and topped with pan gravy served with mashed potatoes and seasonal fresh vegetables

Chicken Parmesan \$28

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

Crusted Haddock \$28

Mild white flakey fish crusted with a mixture of bacon, sundried tomatoes, bread crumbs and herbs oven
roasted served with jasmine rice and seasonal vegetables

Salmon En Crouete \$30

fresh 6 oz salmon topped with sautéed spinach and mushrooms wrapped in a flakey pastry baked
finished with a lemon caper cream sauce served with jasmine rice and seasonal vegetables

Rack of Lamb \$30

rack of lamb seasoned and oven roasted to your chosen temperature
topped with a mint chimichurri sauce served with mashed potatoes and seasonal vegetables

Pasta Primavera \$26

zucchini squash and onions sautéed together and finished in a rich alfredo sauce
served with penne pasta

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