



Dine/Cation

Western Dinner Course

3-course dinner set with a glass of soft drink, coffee or tea
available from 5:30 p.m. - 10:30 p.m.

choose 1 from each section

APPETIZER

shrimp and crab bisque

fresh basil, crème fraiche and basil pesto crusted sourdough

Mediterranean quinoa salad

*tricolor quinoa, chickpeas, baby spinach, cherry tomatoes, lemon,
Kalamata olives, oregano and extra virgin*

MAIN

cambozola, bacon, mountain beef burger

*ciabatta bread bun, bibb lettuce, cambozola cheese, chipotle mayo, browned red onions,
tomatoes, pickled cucumbers, Dijon mustard, ketchup and mayonnaise*

linguine vongole

garlic, parsley, white wine sauce

free range half chicken

*served with rosemary, grilled asparagus, baby carrots, chipotle crushed potatoes,
locally grown mushrooms and cream sauce*

Japanese black wagyu dry-aged grass-fed rib-eye 150 grams

*served with chimichurri sauce, baked whole garlic, grilled portobello mushroom,
broccolini, baked Roma tomatoes and rosemary red wine jus*

DESSERT

churro donuts

apple pie roll-ups