

Congratulations Steph & Mike

Served with our fresh baked Savory bread. Add a cup of soup, Caesar salad, or house salad optional.

12 OZ Ribeye* (GF)

Quality aged hand-cut 12-ounce Angus ribeye grilled. Served with your choice of potato or fresh steamed vegetables.

8 OZ Kobe Sirloin* (GF)

Simple but delicious American Kobe steak, perfectly seasoned and served with your choice of fresh steamed vegetables or potato.

Balsamic Chicken (GF)

Grilled chicken breasts topped with sun-dried tomato pesto, a melted Italian five-cheese blend, drizzled with reduced balsamic and topped with scallions. Served with garlic mashed potatoes & fresh steamed veggies.

Lemon Thyme Salmon Risotto (GF)

Grilled salmon served with lemon thyme risotto topped with chilled, grilled asparagus, kale, sundried tomatoes, parmesan flakes, and a champagne mustard dressing. {OPTIONAL: Substitute eight sautéed shrimp for grilled salmon}

Cajun Pasta

Cajun sausage, spinach, and cavatappi pasta tossed in a house-made Cajun alfredo sauce. Topped with grilled chicken, shaved parmesan, and a toasted baguette.

Celebracion Salad (GF)

Romaine, fajita chicken breast, cheddar-jack cheese, avocado, roasted corn salsa, red peppers, grape tomatoes and tortilla crisps, sided with Zesty Bandito dressing. {GF with no crisps}

Dessert Sampler Platter

Included Beverages This Evening

Canyon Road Chardonnay, Pinot Grigio, Merlot, or Cabernet, S&P's Domestic Bottled Beer Selection, Coca-Cola Products, Iced Tea, Lemonade, Coffee, and Tea ~ Cash Bar Available ~

*May be cooked to order. NOTICE: Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

SAMPLE DINNER **EVENT** LIMITED MFNU -WITH LIMITED ALCOHOLIC DRINK **OPTIONS-**

-WITHOUT PICTURE-





Served with our fresh baked Savory bread. Add a cup of soup, Caesar salad, or house salad optional.

80Z Kobe Sirloin* (GF)

Simple but delicious American Kobe steak, perfectly seasoned and served with your choice of fresh steamed vegetables or potato.

Balsamic Chicken (GF)

Grilled chicken breasts topped with sun-dried tomato pesto, a melted Italian five-cheese blend, drizzled with reduced balsamic and topped with scallions. Served with garlic mashed potatoes & fresh steamed veggies.

Steak & Shrimp*

8 oz Kobe sirloin with choice of a side of our Trademark Shrimp or four sauteed Molasses BBQ Shrimp. Served with choice of potato or steamed veggies.

Pretzel Chicken

Chicken breast coated in crushed pretzel with smoked gouda beer cheese, tomato bacon jam & scallions with mashed potatoes & veggies.

Celebracion Salad (GF)

Romaine, fajita chicken breast, cheddar-jack cheese, avocado, roasted corn salsa, red peppers, grape tomatoes and tortilla crisps, sided with Zesty Bandito dressing. {GF with no crisps}

Smoked Beef Brisket Mac & Cheese

Hand sliced, house smoked brisket over cavatappi noodles in a fivecheese mac & cheese sauce, topped with toasted parmesan crumbs, and drizzled with molasses BBQ sauce.

Included Beverages This Evening

Your First Two Drinks Are On Us! Plus Coca-Cola Products, Iced Tea, Lemonade, Coffee, and Tea ~ Cash Bar Available ~

SAMPLE DINNER **EVENT** LIMITED MENU -WITH LIMITED NUMBER OF **ALCOHOLIC DRINKS** OFFERED-

-WITH PICTURE-

*May be cooked to order. NOTICE: Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness





Congratulations Christian & Mackenzie!

Served with our fresh baked savory bread. Add a cup of soup, Caesar salad, or house salad optional.

Boursin Kobe Sirloin* (GF)

8 oz. tender American Kobe sirloin topped tomato bacon jam and creamy Boursin cheese over a sauté of fingerling potatoes, mushrooms, and spinach.

Balsamic Chicken (GF)

Grilled chicken breasts topped with sun-dried tomato pesto, a melted Italian five-cheese blend, drizzled with reduced balsamic and topped with scallions. Served with garlic mashed potatoes & fresh steamed veggies.

12OZ Ribeye*(GF)

Quality aged hand-cut 12-ounce Angus ribeye grilled. Served with your choice of potato or fresh steamed vegetables.

Cajun Pasta

Cajun sausage, spinach, and cavatappi pasta tossed in a house-made Cajun alfredo sauce. Topped with grilled chicken, shaved parmesan, and a toasted baguette.

Pretzel Chicken

Chicken breast coated in crushed pretzel with smoked gouda beer cheese, tomato bacon jam & scallions with mashed potatoes & veggies.

Lemon Thyme Salmon Risotto (GF)

Grilled salmon served with lemon thyme risotto topped with chilled, grilled asparagus, kale, sundried tomatoes, parmesan flakes, and a champagne mustard dressing.

{OPTIONAL: Substitute eight sautéed shrimp for grilled salmon}

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SAMPLE DINNER EVENT LIMITED MENU -FULL BAR-

-WITH PICTURE-



Congratulations Skip 🗞 Mary Entrée Choices

Served with our fresh baked Savory bread. Add a cup of soup, Caesar salad, or house salad optional.

12OZ Ribeye*(GF)

Quality aged hand-cut 12 ounce Angus ribeye grilled. Served with your choice of potato or fresh steamed vegetables.

Boursin Kobe Sirloin* (GF)

8 oz. tender American Kobe sirloin topped tomato bacon jam and creamy Boursin cheese over a sauté of fingerling potatoes, mushrooms, and spinach.

Balsamic Chicken (GF)

Grilled chicken breasts topped with sun-dried tomato pesto, a melted Italian five-cheese blend, drizzled with reduced balsamic and topped with scallions. Served with garlic mashed potatoes & fresh steamed veggies.

Pretzel Chicken

Chicken breast coated in crushed pretzel with smoked gouda beer cheese, tomato bacon jam & scallions with mashed potatoes & veggies.

Lemon Thyme Salmon Risotto (GF)

Grilled salmon served with lemon thyme risotto topped with chilled, grilled asparagus, kale, sundried tomatoes, parmesan flakes, and a champagne mustard dressing.

{OPTIONAL: Substitute eight sautéed shrimp for grilled salmon}

Trademark Shrimp Salad

Crispy, golden shrimp coated in our signature creamy, spicy sauce (a.k.a. like a trademarked "bang bang" sauce) served with spring greens, cabbage, red bell peppers, crispy wontons, green onions with a side of honey sesame vinaigrette.

Chef's Choice Dessert Sampler Platter

Included Beverages This Evening

Coca-Cola Products, Iced Tea, Lemonade, Coffee, and Tea ~ Cash Bar Available ~

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SAMPLE DINNER EVENT LIMITED MENU -CASH BAR-

-WITHOUT PICTURE-