



*Bar & Grill*

## A Special Holiday dinner

6 pm Sunday, December 2019

20 guests

### Cocktails & Appetizers

Homemade Tortilla Chips, Chipotle-Tomato Salsa & Guacamole  
Cornmeal Crusted Calamari

**Santa Fe Harvest Cosmo – Pecan Old Fashion – Pumpkin spice White Russian  
Toasted Coconut Margarita – Jalapeno Silver Coin – Taos Rye Maple Sidecar**

**Mixed Greens or Caesar Salad or Soup of the Day**

### Entrees

#### **Vegetarian BAKED LASAGNA**

*Homemade lasagna w/ wild mushroom, zucchini, broccoli, ricotta, parsley, Parmesan cheese topped w/ a marinara sauce & Provolone cheese.*

#### **FRESH GRILLED *Sterling* SALMON** GF

*Topped with a Jalapeno-Saffron Béarnaise sauce  
Served with seasoned roast potatoes & fresh vegetable*

#### **OVEN-ROASTED PRIME RIB** GF

*10 OZ cut served Au Jus & side of creamy horseradish sauce  
Served with roasted garlic mashed potatoes & fresh vegetable*

#### **Seasoned ROTISSERIE CHICKEN** GF

*Half rotisserie chicken served with roasted potatoes & fresh vegetable  
Served with side - Ranchera Salsa*



### **WINES**

*Cambria, Julia's Pinot Noir - Ruffino Sparkling Rose, Italy - DeWestshof, Chardonnay, SA*

### Dessert

*choice of*

**Crème Brulet**

**Homemade Belgian Chocolate-Vanilla bean Cheese Cake**

**Apple Pie ala Mode**

**\$ cash bar all bar & wines ala carte + service & tax**

**Table clothes + 6 votive candles**

**43.95 inclusive w/o bar/wine**