

## DINNER MENU #1

### STARTER

Organic "Bolinas Greens" with Avocado, Cilantro and Lime Vinaigrette

### MAIN COURSE

Seasonal Fresh Fish

or

Crispy Petaluma Chicken Breast with Seasonal Vegetables and Yukon Gold Mashed Potatoes

or

Beef Brisket on Grilled Garlic Toast with Garlic Mashed Potatoes

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### DESSERT

S'more Pie

or

Crème Brûlée

\$35 per person



**BUCKEYE**  
ROADHOUSE

## DINNER MENU #2

### STARTER

Onion Rings with Mustard Seed Ketchup

Pan Roasted Artichoke with Creamy Tarragon Dip

### FIRST COURSE

Whole Leaf Romaine Lettuce with House Made Caesar Dressing

### MAIN COURSE

Seasonal Fresh Fish

or

English Pea Lasagne with Mushrooms, Asiago Cheese, Snap Peas, and Smoked Tomato Sauce or

Marinated Skirt Steak with Caramelized Onions and Garlic Mashed Potatoes

or

Braised Lamb Shank "Gremolata" with Cucumber-Parsley Tabbouleh

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### DESSERT

Baked Lemon Pudding with Huckleberry Sauce

or

S'more Pie

\$45 per person



**BUCKEYE**  
ROADHOUSE

## DINNER MENU #3

### STARTER

Pan Roasted Artichoke with Creamy Tarragon Dip  
Salmon Tartare with Wasabi Caviar, Leeks and Lemon Olive Oil  
Oysters Bingo

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### FIRST COURSE

Butter Lettuces, Arugula, Walnuts, Maytag Blue Cheese

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### MAIN COURSE

Seasonal Fresh Fish

or

Chili-Lime "Brick" Chicken with Avocado and Stuffed Pasilla Pepper

or

House Smoked and Orange Glazed Sonoma Duck with Puy Lentils and Goat Cheese-  
Leek Ravioli

or

Petit Filet Mignon with Green Peppercorn Sauce,  
Potato Gruyere Gratin and Sautéed Spinach

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### DESSERTS

Coconut Cream Pie

or

Butterscotch Crème Brûlée

or

Molten Chocolate Cake

\$60 per person