

DINNER MENU #1

STARTER

Organic Greens with Avocado, Cilantro and Lime Vinaigrette

MAIN COURSE

Seasonal Fresh Fish

*

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

*

Beef Brisket on Grilled Garlic Toast with Garlic Mashed Potatoes

DESSERT

S'more Pie

or

Crème Brûlée

\$35 per person

DINNER MENU #2

STARTERS

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

*

Butternut Squash and Mushroom Lasagne with

Leeks, Fontina & Smoked Tomato Sauce

or

Marinated Skirt Steak with Caramelized Onions and Garlic Mashed Potatoes

*

Braised Lamb Shank "Gremolata" with Saffron Cous-Cous and Pine Nuts

DESSERT

Baked Lemon Pudding with Huckleberry Sauce

*

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

*

FIRST COURSE

Whole Leaf Romaine Lettuce with House Made Caesar Dressing

MAIN COURSE

Seasonal Fresh Fish

*

Chili-Lime “Brick” Chicken with Avocado and Stuffed Pasilla Pepper

*

Liberty Duck “Two Ways”

with Mushroom, Leek and Goat Cheese Bread-Pudding

*

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

*

DESSERTS

Coconut Cream Pie

*

Butterscotch Crème Brûlée

*

Chocolate Bread Pudding

\$60 per person