Wednesday – March 24th
BEEF LASAGNA with Ricotta & Mozzarella
Roasted Vegetables, House Salad & Garlic Bread
Chef’s Choice of Dessert
Dinner for 2: $40++

Thursday – March 25th
BBQ PORK RIBS
Baked Beans, Corn, House Salad & Corn Bread Muffins
Chef’s Choice of Dessert
Dinner for 2: $40++

Friday – March 26th
GRILLED SALMON
Saffron Rice, Roasted Vegetables, Lemon Basil Beurre Blanc, House Salad
Chef’s Choice Dessert
Dinner for 2: $40++

Saturday – March 27th
PORK CARNITAS TACOS
Black Beans, Spanish Rice, Calabacitas, Sour Cream, Guacamole
Salsa, Flour Tortillas, House Salad
Chef’s Choice Dessert
Dinner for 2: $32++

Featured Wines
Milbrandt Chardonnay      Washington      $20++bottle
Milbrandt Red Blend         Washington      $25++bottle

***Consuming raw or uncooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if you or anyone in your party has allergies or specialty dietary requirements. Some restrictions exclusion may apply. See Club for details. All food and beverage are subject to an automatic 10% service charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.