

COVER 3

DINING • SPIRITS • SPORTS

Dinner Menu One

Starters are served family style; One main course selection per person.

Served with Iced tea, Fountain Drinks and Fresh Brewed Coffee

\$50 per person

Starters *Preselect Two*

BLACK & BLEU CROSTINIS

Filet Mignon grilled black and blue rare, Gorgonzola Spread, Onion Marmalade, Creamy Horseradish

ROASTED RED PEPPER CROSTINIS

Roasted Red Peppers, Shiitake Mushrooms, Gorgonzola Spread, Feta Cheese

CEVICHE

Fresh Tequila-Lime Marinated Fish, Pico, Avocado, Sriracha, Tortilla Chip

GREEK ISLAND CALAMARI

Crispy Artichokes, Arugula Feta, Tomatoes, Greek Vinaigrette, Spicy Remoulade

Second Course

CLASSIC CAESAR

Romaine, Crisp Croutons, Shaved Parmesan

ICEBERG WEDGE

Heirloom Tomatoes, Scallions, Chives, Bleu Cheese Crumbles, Bleu Cheese Dressing

COVER 3 SALAD

Mixed Greens, Heirloom Tomatoes, Candied Walnuts, Sliced Fuji Apples, Goat Cheese, Oregano Vinaigrette

SOUP OF THE DAY

Main Course

HONG KONG SALMON

Sautéed Shiitake Mushrooms, Scallions, Spinach, Light Soy-Ginger Broth

GRILLED RUBY TROUT

Warm Pancetta Leek Vinaigrette, Sautéed Spinach, Southwestern Rice

BLACKENED CHICKEN & SHRIMP PASTA

Fresh Angel Hair, Spinach, Basil, Roasted Tomatoes, Creamy Parmesan Sauce

BRICK CHICKEN

Tomato-Basil Salad, Classic Sicilian Vinaigrette, Garlic Mashed Potatoes

8 OZ. FILET MIGNON

Gorgonzola Butter, Cheddar-Potato Cake

CHICKEN FRIED N.Y. STRIP

Garlic Mashed Potatoes, Green Bean Medley, Green Chile Gravy

VEGETARIAN RICE BOWL

Steamed White Rice, Green Onions, Red Bell Pepper, Poblanos, Grilled Corn, Black Beans, Baby Spinach, Cotija, Red Pepper Flakes, Fresh Cilantro, Cilantro-Lime Vinaigrette

Enhancements

Family Style Sides

Add \$3 per person, per item

MAC N CHEESE

SAUTEED SPINACH

CHEF'S VEGGIES

GREEN BEAN MEDLEY

Desserts

Preselect Up to Two; Add \$4 per person

CHEESECAKE OF THE DAY

VANILLA BEAN CREME BRULEE

KEY LIME PIE

CHOCOLATE MOUSSE with FRESH BERRIES

COVER 3

DINING • SPIRITS • SPORTS

Dinner Menu Two

Starters are served family style; One second course and one main course selection per person.

Served with Iced tea, Fountain Drinks and Fresh Brewed Coffee

\$46 per person

Starters *Preselect Two*

THE TRIPLE

White Queso, Roasted Tomato Salsa,
Guacamole, Warm Chips

PFC CHIPOTLE RANCH FRIED PICKLES

Smoky, Spicy Crisp-Fried Pickles Chips

BUFFALO CHICKEN BITES

Crispy Fried with Buffalo Sauce, Buttermilk Ranch

*MONGOLIAN PORK LETTUCE WRAPS

Shiitake Mushrooms, Water Chestnuts, Garlic,
Ginger, Mongolian Marinade, Chinese Style Mustard

Second Course

CLASSIC CAESAR

Romaine, Crisp Croutons, Shaved Parmesan

ICEBERG WEDGE

Heirloom Tomatoes, Scallions, Chives,
Bleu Cheese Crumbles, Bleu Cheese Dressing

COVER 3 SALAD

Mixed Greens, Heirloom Tomatoes, Candied Walnuts,
Sliced Fuji Apples, Goat Cheese, Oregano Vinaigrette

SOUP OF THE DAY

Main Course

HONG KONG SALMON

Sautéed Shiitake Mushrooms, Scallions, Spinach,
Light Soy-Ginger Broth

GRILLED RUBY TROUT

Warm Pancetta Leek Vinaigrette, Sautéed Spinach,
Southwestern Rice

BLACKENED CHICKEN & SHRIMP PASTA

Fresh Angel Hair, Spinach, Basil, Roasted Tomatoes,
Creamy Parmesan Sauce

BRICK CHICKEN

Tomato-Basil Salad, Classic Sicilian Vinaigrette,
Garlic Mashed Potatoes

CHICKEN FRIED N.Y. STRIP

Garlic Mashed Potatoes, Green Bean Medley,
Green Chile Gravy

VEGETARIAN RICE BOWL

Steamed White Rice, Green Onions, Red Bell Pepper,
Poblanos, Grilled Corn, Black Beans, Baby Spinach,
Cotija, Red Pepper Flakes, Fresh Cilantro,
Cilantro-Lime Vinaigrette

Enhancements

Family Style Sides

Add \$3 per person, per item

MAC N CHEESE

SAUTEED SPINACH

CHEF'S VEGGIES

GREEN BEAN MEDLEY

Desserts

Preselect Up to Two; Add \$4 per person

CHEESECAKE OF THE DAY

VANILLA BEAN CREME BRULEE

KEY LIME PIE

CHOCOLATE MOUSSE with FRESH BERRIES

COVER 3

DINING • SPIRITS • SPORTS

Dinner Menu Three

Starters are served family style; One second course and one main course selection per person.

Served with Iced tea, Fountain Drinks and Fresh Brewed Coffee

\$38 per person

Starters *Preselect Two*

THE TRIPLE

White Queso, Roasted Tomato Salsa,
Guacamole, Warm Chips

PFC CHIPOTLE RANCH FRIED PICKLES

Smoky, Spicy Crisp-Fried Pickles Chips

BUFFALO CHICKEN BITES

Crispy Fried with Buffalo Sauce, Buttermilk Ranch

*MONGOLIAN PORK LETTUCE WRAPS

Shiitake Mushrooms, Water Chestnuts, Garlic,
Ginger, Mongolian Marinade, Chinese Style Mustard

Second Course *Preselect One*

CLASSIC CAESAR

Romaine, Crisp Croutons, Shaved Parmesan

ICEBERG WEDGE

Heirloom Tomatoes, Scallions, Chives,
Bleu Cheese Crumbles, Bleu Cheese Dressing

COVER 3 SALAD

Mixed Greens, Heirloom Tomatoes, Candied Walnuts,
Sliced Fuji Apples, Goat Cheese, Oregano Vinaigrette

SOUP OF THE DAY

Main Course

CHICKEN FRIED CHICKEN

Garlic Mashed Potatoes, Green Beans, Green Chile Gravy

BRICK CHICKEN

Tomato-Basil Salad, Classic Sicilian Vinaigrette,
Garlic Mashed Potatoes

BRICK CHICKEN MAC-N-CHEESE

Our Classic Mac-N-Cheese, Crushed Red Pepper and
Italian Spices, Crispy Pancetta

MAHI MAHI TACOS

Tortilla Crusted Mahi Mahi, Southwestern Slaw, Avocado,
Warm Flour Tortillas, Pico, Cilantro-Lime Vinaigrette,
Southwestern Fried Rice

JUMBO SHRIMP PLATTER

Eight Crispy Shrimp, Parmesan Fries, Cover 3 Slaw

GREEN CHILE BEEF ENCHILADAS

Melted Jack and Cheddar Cheeses, Poblano Carne Sauce,
Southwestern Rice

*FRENCH ONION TRUFFLE BURGER

Half Pound, Ground Fresh, Caramelized Onions, Garlic
and Herb Truffle Aioli, Swiss, Provolone, Crispy Onions,
Parmesan Fries

BLACK BEAN TACOS

Flour Tortillas, Black Beans, Southwestern Slaw, Avocado,
Cotija, Southwestern Rice

Enhancements

Family Style Sides

Add \$3 per person, per item

MAC N CHEESE

SAUTEED SPINACH

CHEF'S VEGGIES

GREEN BEAN MEDLEY

Desserts

Preselect Up to Two; Add \$4 per person

CHEESECAKE OF THE DAY

VANILLA BEAN CREME BRULEE

KEY LIME PIE

CHOCOLATE MOUSSE with FRESH BERRIES

COVER 3

DINING • SPIRITS • SPORTS

Buffet or Family Style Dinner

Served with Iced tea, Fountain Drinks and Fresh Brewed Coffee
\$44 per person

Salad *Preselect One*

CLASSIC CAESAR

Romaine, Crisp Croutons, Shaved Parmesan

ICEBERG WEDGE

Heirloom Tomatoes, Scallions, Chives,
Bleu Cheese Crumbles, Bleu Cheese Dressing

COVER 3 SALAD

Mixed Greens, Heirloom Tomatoes, Candied Walnuts,
Sliced Fuji Apples, Goat Cheese, Oregano Vinaigrette

Proteins *Preselect Two*

BRICK CHICKEN

Tomato-Basil Salad, Classic Sicilian Vinaigrette

BAKED SALMON

Lemon-Herb Butter

FLAT IRON STEAK

Truffle Butter

Sides *Preselect Two*

Preselect Up to Two; Add \$4 per person, per additional item

GARLIC MASHED POTATOES

SOUTHWESTERN RICE

MAC-N-CHEESE

SIGNATURE MAC-N-CHEESE

GREEN BEAN MEDLEY

CHEF'S SEASONAL VEGGIES

COVER 3

DINING • SPIRITS • SPORTS

Buffet or Family Style Fajitas

Served with Iced tea, Fountain Drinks and Fresh Brewed Coffee
\$44 per person

Proteins *Preselect Two*

MARINATED BEEF

GRILLED CHICKEN

BLACKENED SHRIMP

Fixings

FLOUR TORTILLAS

GRILLED RED BELL PEPPERS, POBLANOS & ONIONS

JACK-CHEDDAR CHEESE

SOUR CREAM

ROASTED TOMATO SALSA

JALAPENO SALSA

PICKLED JALAPENOS

Sides

SOUTHWESTERN RICE

BLACK BEANS

ADD-ONS

Add \$2 per person, per additional item

GUACAMOLE

QUESO