



December Dinner Specials

~Entrees are served with choice of Soup or Salad~

Baked Brie En Crouete Appetizer

Fresh Brie stuffed with toasted walnuts, brown sugar and dried cranberries finished with a strawberry chutney sauce

Half Roasted Duckling

Seasoned and baked until tender with a crispy skin, finished with a Grand Marnier and sun dried cherry sauce; served with wild rice and the vegetable du jour

Twenty-two ounce Cowboy

Char grilled to order, finished with caramelized onions and mushrooms and the HRC zip sauce; served with the potato and vegetable du jour

Chargrilled Swordfish

Citrus marinated filet of Swordfish char grilled, finished with a house made teriyaki and crushed ginger almonds; served with jasmine rice and the vegetable du jour

Tomahawk Pork Chop

A twelve ounce Bone-In Pork chop topped with a fig jus, served with the potato and vegetable du jour

*Peace
on
Earth*