



Room Charge \$100  
+  
Homestead Menu  
\$26.95 ++ per person \*\*

**Pre select three Entrees:**

**Sirloin Steak**

*10 ounces of our Certified Angus Beef Sirloin Steak cooked to your liking topped with Sauteed Mushrooms and and served with Basil Red-skinned Mashed Potatoes*

**Oak Grilled Salmon**

*8 ounces Oak Grilled Salmon with a Teriyaki Glaze and Served with Yellow Rice*

**Alpine Chicken**

*8 ounce Oak Grilled Chicken Breast topped with Spinach, Mushrooms, and Swiss Cheese served with Basil Red-skinned Mashed Potatoes*

**Blackened Chicken Pasta**

*Capellini Pasta tossed in a Garlic Cream Sauce and topped with Blackened Chicken*

**Center Cut Pork Chop**

*10 ounce Bone-in Center Cut Pork Chop served with Basil Red-skinned Mashed Potatoes*

***All dinners served with House Salad***

*Dressing Choices: Southwest Ranch, Blue Cheese, 1000 island, Grapefruit Vinaigrette, or Honey Mustard*

***Dessert Selections***

*Lemon or Chocolate Meringue Pie*

**\*\*7% Sales tax will be added to total amount. Gratuity is no longer added to group rates but 18% is suggested \*\***  
**All parties of 15 or more will be on one check unless otherwise arranged. Please advise if you would like alcohol to be included or if paying by separate checks.**

