

## MEAT SELECTIONS

*Served with house salad, roll, seasonal vegetable, dessert and Starbucks Coffee.*

<b>Prime Rib</b> - Tender prime rib, horseradish, au jus, and a baked potato with sour cream, butter and bacon bits.	<b>Eight-ounce</b>	<b>Ten-ounce</b>	<b>or Twelve-ounce</b>	<b>Market Price</b>
				<b>29.59</b>
<b>Top Sirloin Steak</b>				
Choice eight-ounce top sirloin steak charbroiled and cooked to medium. Served with a red wine, green peppercorn and mushroom beef sauce. Served with creamy garlic mashed potatoes.				
<b>Beef Tenderloin</b>				
Charbroiled beef tenderloin, cooked to medium and served with Forest Mushrooms. Finished with Bordelaise sauce. Served with creamy garlic mashed potatoes.				
	<b>Six-ounce</b>	<b>39.59</b>	<b>Eight-ounce</b>	<b>45.09</b>
<b>Top Sirloin Roast</b>				<b>24.99</b>
Choice top sirloin, slow roasted to perfection, sliced and served with garlic mashed potatoes and rich beef gravy.				
<b>Bourbon Flank Steak</b>				<b>25.99</b>
Marinated and flame broiled flank steak, thinly sliced served on a bed of sautéed onions and draped with a zesty bourbon sauce. Served with creamy garlic mashed potatoes.				
<b>Roasted Garlic Pork Loin</b>				<b>23.09</b>
A tender pork loin coated in roasted garlic paste, oven roasted and served with red wine demi glaze. . Served with vegetables, red potatoes and a roll.				

## POULTRY ENTRÉES

*Served with house salad, roll, seasonal vegetable, dessert and Starbucks Coffee.*

<b>Provençal Chicken</b>				<b>21.29</b>
A chicken breast oven baked with basil compound butter and draped with bordelaise sauce. Served with herbed roasted red potatoes.				
<b>Campbell's Signature Country Chicken</b>				<b>20.99</b>
Our famous breast of chicken sautéed with Golden Delicious apples, shallots, mushrooms, sherry and cream. Served with rice pilaf.				
<b>Sicilian Chicken</b>				<b>24.29</b>
A boneless breast of chicken marinated in olive oil, garlic, lemon juice and salt and pepper, flame grilled and topped with a Sicilian relish of tomatoes, basil, olives, onions, balsamic vinegar and extra virgin oil. Served with rosemary risotto, seasonal vegetables and a roll.				

## SEAFOOD SELECTIONS

*Served with house salad, roll, seasonal vegetable, dessert and Starbucks Coffee.*

<b>Campbell's Classic Salmon</b>				<b>26.99</b>
Salmon fillet seasoned with our special blend of lemon, pepper, dill and spices. Oven-baked and topped with Lemon Burre Blanc, served with rice pilaf.				
<b>Russian Style Salmon</b>				<b>26.99</b>
8 oz fresh NW Salmon fillet coated with a citrus sour cream, cheese and dill, oven baked and finished with diced green onion. Served with rice, seasonal vegetables and a roll.				
<b>Butter Herbed Baked Cod</b>				<b>21.29</b>
Fillet of cod drizzled with butter and crusted with cracker crumbs, parmesan, herbs and spices. Served with rice, seasonal vegetables and a roll.				
<b>Pecan Crusted Trout</b>				<b>24.99</b>
Trout fillet coated with pecans, drizzled with butter and baked, topped with a light lemon cream sauce, finished with green onions. Served with rice pilaf.				

### CLASSIC COMBINATIONS

**Classic Combination** – Served with house salad, roll, seasonal vegetable, rice pilaf, dessert and **Starbucks Coffee**.

<b>Top Sirloin and Salmon Combo</b>	<b>28.59</b>
<b>Chicken and Salmon Combo</b>	<b>26.79</b>
<b>Salmon and Three Prawn Skewer</b>	<b>28.59</b>
<b>Six-Ounce Choice Top Sirloin and Three Prawn Skewer</b>	<b>30.99</b>

### VEGETARIAN SELECTIONS

*Served with house salad, roll, dessert and Starbucks Coffee.*

<b>Vegetable Risotto</b> Creamy rice and seasoned vegetables served atop a roasted portobello cap and finished with Parmesan cheese.	<b>18.99</b>
<b>Stuffed Squash</b> An acorn squash filled with sautéed seasonal vegetables, wild rice and walnuts.	<b>19.29</b>
<b>Vegetable Gruyere Strudel</b> A sauté of carrots, celery, onion, garlic and a splash of cream, layered with Gruyere cheese and rolled in puff pastry, oven baked, draped with a pesto sauce and served on wild rice.	<b>18.99</b>
<b>Cheese Tortellini</b> Cheese tortellini tossed with roasted vegetables and a sun dried tomato pesto, finished with seasoned bread crumbs and herbs.	<b>17.89</b>

### SPECIAL ADDITIONS

**Cup of Soup du Jour      3.99**

***Upgrade to Caesar salad for only 3.79 more.***

*A taxable 20% gratuity and 8.1% Washington State sales tax will be added to all food and beverage. All menus subject to one selection and one method of payment. Special dietary requests must be made 72 hours in advance. A guarantee of the number to be served (including vegetarians) is required by noon, 72 hours (working days) prior to the function. \*Vegetarian option available. Effective January 2010. All prices subject to change without notice.*