

Prime Dinner

SONOMA RIDGE

Napa Valley styled penne pasta with sundried tomatoes, Gulf Shrimp, fresh spinach, plum tomatoes, fresh mozzarella, Parmesan, white wine butter sauce

CREOLE QUEEN

Panko Crusted Chicken Breast over Linguine Pasta in a Cajun Creole Cream Sauce with Broccoli Florets, Roasted Red Peppers and Peas

VENTURA HIGHWAY

Pacific Rim farm raised Salmon, flame grilled with an Herb Butter in a white wine butter sauce served with jasmine scented rice & daily vegetables

FROM THE RANCH

Grilled Ribeye in Cabernet Butter with Buttery Mashed Potatoes & Market Vegetables in a Rich Brown Gravy

BLACKSMITH SUPPER

Half Maple Mustard Glazed Chicken with Mashed Potatoes and Vegetable Medley

Served with Field Greens Blue Cheese and Balsamic Salad
House Rolls

BEVERAGES

Iced Tea, Lemonade, Fountain Sodas, Coffee & Tea
\$29.95 Per Person plus Tax and Gratuity