

## September 26<sup>th</sup> Select Menu

### **Appetizers**

#### **Deep Fried Green Beans**

Served with house cocktail sauce and green onions

#### **Crab & Cheese Dip**

Dungeness crab atop house-made Cougar Gold cheese sauce, served with brown butter toast points

#### **Mermaids on Horseback**

6 Bacon wrapped prawns with pineapple-horseradish glaze

### **Entrees**

#### **Chicken Cordon Gold**

Breaded chicken breast deep fried, topped with sliced ham, Swiss, and Cougar Gold served with tarragon aioli, sesame seared broccoli, and cranberry almond Jasmine rice

#### **Triple Fish Tacos**

Breaded Alaskan cod in flour tortillas, served with a Lemon Drop sauce, coleslaw, tarragon aioli, and cilantro

#### **Black and Blue**

Cajun blackened steak on mixed greens, served with blue cheese crumbles, red onion, and tomatoes, served with house blue ranch

#### **Avocado Bowl**

**Avocado** on Jasmine rice with our lemon sweet chili sauce and a small green salad with shredded carrots with sesame dressing

**A five vintage wine tasting OR a four spirits tasting is included with the tour**

**Gratuities have not been included**