



PHEASANT RUN

RESORT

DINNER MENUS APPETIZER ENHANCEMENTS

ROASTED CORN and LOBSTER CHOWDER EN CROUTE

Flavored with Chili Ancho and Bristol Crème Enclosed with a Delicate Puff Pastry
\$6.95 per person

JUMBO SHRIMP COCKTAIL

Six Jumbo Shrimp Complimented with Cocktail Sauce and Marinated Celery Root
\$7.95 per person

WILD MUSHROOMS and POLENTA

Pan Seared Mushrooms in Herb Crème Reduction Complimented with Spinach and Cheese Polenta
\$6.95 per person

SEAFOOD PARFAIT

Shrimp and Scallops Marinated in Soy, Sesame and Fresh Ginger
Complimented with House Made Avocado Salsa
\$7.95 per person

PEPPERCORN BEEF CARPACCIO

Seared Tenderloin with Roasted Mushrooms, Fresh Mozzarella
and Roasted Asparagus with Caper Port Wine Drizzle
\$7.95 per person

DINNER SALAD SELECTIONS

HEARTS OF ROMAINE

Aged Asiago Cheese, Garlic Croutons and Caesar Style Dressing

FIELD GREENS

Romaine, California Iceberg and Baby Greens Garnished with English Cucumbers,
Tear Drop Tomatoes and Julienne of Vegetables

SALAD ENHANCEMENTS

HARVEST SALAD

Fresh Mesclun Greens, Maytag Bleu Cheese, Mandarin Oranges, Candied Pecans and Roma Tomatoes
\$3.95 per person

BABY SPINACH SALAD

Roasted Wild Mushrooms, Crispy Prosciutto Ham, Crumbled Goat Cheese
Tear Drop Tomatoes and Shaved Bermuda Onions
\$3.95 per person

BOSTON BIBB SALAD

Layered with Radicchio and Belgium Endive Garnished with Hearts of Palm
Artichoke Hearts Sun Dried Cranberries and Toasted Pine Nuts
\$3.95 per person

The quotation herein is subject to proportionate price increase to meet increased cost of food, beverages, labor cost, etc.
Quotation can not be guaranteed until 90 days prior to the time that the particular function takes place.
Pricing does not include service charge or tax.