



Fixed Price Lunch Menu

**Lunch Menu available until 3:00pm.*

\$ 16 Per Guest

Gratuity, 6% Sales Tax are inclusive.

Price includes Unlimited Soda, Coffee and Teas. 10 Guest Minimum.

ENTRÉE

Choose from one of the following entrees:

1. **GRILLED CHICKEN CEASAR SALAD** - Caesar Salad with smokehouse bacon, egg, tomato, feta cheese and hickory grilled chicken.
2. **SPICY FISH TACOS** – Crispy fried on three soft tortillas with sweet cabbage, tomatoes, avocado, mint, peanuts and honey mustard dressing.
3. **ULTIMATE CLUB SANDWICH** - Thin-sliced smoked ham, smoked turkey, jack cheese, applewood bacon, lettuce and tomato on soft potato bread with mayonnaise. Served with fries.
4. **VEGETABLE POCKET** – with grilled zucchini, mushrooms, peppers, broccoli, basil and garlic. Served open-faced on grilled flat bread with melted jack and Pico de Gallo. Served with seasonal fresh fruit.
5. **CAJUN JAMBALAYA** –Shrimp, chicken and Andouille sausage in a spicy Creole sauce served over linguini.
6. ***MADRONES CHEESEBURGER** – Our award winning burger...a half pound of freshly ground beef served on a brioche roll with lettuce, tomato, pickle, red onions and fries. (Burgers that are not pre-ordered with a doneness, will be cooked to medium)
7. **CAJUN FISH SANDWICH** – with blackened lemon snapper on a grilled brioche bun, served with Pico de Gallo and french fries.

**consuming raw and undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions. Please notify us of any food allergies, as all ingredients are not listed on the menu.*



Fixed Price Dinner Menu

**To guarantee availability, desserts must be ordered
7 days prior to event.*

\$ 32 Per Guest

18% Gratuity and 6 % Sales Tax are inclusive
Price includes unlimited soda, coffee and teas. 12 guest minimum

CEASAR SALAD

ENTRÉE

Choose from one of the following entrées:

1. **16oz ROASTED PRIME RIB AU JUS*** - Slow roasted, aged prime rib, cooked to medium, served with a True Idaho baked potato.
2. **CAJUN JAMBALAYA** – with shrimp, chicken and Andouille sausage in a spicy Creole sauce served over linguini.
3. **ASIAN SALMON*** - Hardwood grilled Atlantic salmon seared with teriyaki sauce, served over garlic mashed potatoes, surrounded with sautéed fresh vegetables.
4. **GRILLED POTOBELLOS & WARM GOAT CHEESE** - with asparagus, red pepper served over vegetable angel hair pasta.
5. **BEEF TENDERLOIN MADEIRA*** - Hickory-grilled filet tips topped with fire roasted asparagus and melted Swiss. Covered in wild mushroom Madeira wine sauce, served with garlic mashed potatoes.
6. **DOUBLE-CUT MONGOLIAN PORK CHOP*** - 16 Ounces grilled to medium over hickory with garlic mashed potatoes, sweet & sour red cabbage and house-made mustard.

DESSERT

The host of your party has pre-selected one of the following Madrones house-made desserts: Cheesecake, Peanut Butter Pie or Key Lime Pie.

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