

Plated Dinner Entrées

All plated dinners are served with choice of: House Green or Mesa Caesar salads, fresh baked dinner rolls, plated dessert, ice tea & water

Grilled Portobello & Eggplant Stack **\$21.99 per person**

Seared spinach and roasted eggplant and layered w/lemon butter sauce and served with lime cilantro rice

Achiote Grilled Chicken **\$23.99 per person**

Grilled chicken breasts with cilantro pesto and asiago served w/lime cilantro rice and fresh seasonal vegetables

Piñon Cherry Chicken **\$23.99 per person**

Piñon crusted chicken breasts sautéed with dried cherries, shallots and fresh rosemary, served over sour cream and chive mashed potatoes and fresh seasonal vegetables

Pan Seared Salmon **\$26.99 per person**

Atlantic salmon pan seared and topped w/lemon beurre blanc, served over cilantro rice w/grilled asparagus

King Canyon Buffalo Pot Roast **\$29.99 per person**

Fork tender, braised buffalo pot roast over mashed potatoes w/pan jus and steamed carrots

Grilled Beef Tenderloin **\$35.99 per person**

Beef tenderloin filets topped w/roasted jalapeno au jus served w/mashed potatoes and fresh seasonal vegetables

Desserts (select 1 for your entire group)

Aztec Mousse

Chocolate mousse with a hint of kahlua flavor, garnished w/raspberry coulis in a chocolate cup

New York Style Cheesecake

Garnished w/fresh seasonal berries

Cinnamon Bread Pudding

Served w/vanilla ice cream and caramel sauce

Molten Chocolate Lava Cake

Served with vanilla ice cream

Children's Menu

\$5.99 per child

All children's menu includes the following:

french fries, fresh baked cookie and choice of milk or juice

Please select one item from the following list:

- Chicken strips
- Corn Dog
- Macaroni and cheese

Special buffet pricing is also offered for the children:

Children ages 6 through 12 will be charged 50% of the adult buffet price.

Children ages 5 and under may visit the buffet at no charge.