



THE TARTAN DINNER

FIRST COURSE (PLEASE CHOOSE ONE)

Accompanied by our house sourdough & Swedish limpa breads & butter

TAM O'SHANTER SALAD

Mixed greens with tomato, chopped egg & croutons in our house vinaigrette

CLASSIC CAESAR SALAD

Crisp Romaine lettuce, Parmesan cheese & garlic croutons

ENTRÉE (CHOICE OF)

ROAST PRIME RIBS OF BEEF

Our California Cut, served with Yorkshire pudding, mashed potatoes, creamed spinach & whipped cream horseradish

Add our 10 oz. Tam O'Shanter Cut of prime rib - \$7 additional per person

Add our 16 oz. Prince Charlie Cut of prime rib - \$12 additional per person

ROASTED CHICKEN

Free-range chicken, fresh herbs, mashed potatoes, seasonal vegetables

FRESH FISH OF THE DAY

A special preparation created daily by our chef, served with mashed potatoes & fresh vegetables

SEASONAL VEGETARIAN ENTREE

DESSERT (PLEASE CHOOSE ONE)

TRADITIONAL ENGLISH TRIFLE

ICE CREAM WITH FRESH BERRIES

\$44 per person, plus tax & gratuity

Add a 7 oz Cold Water Lobster Tail to Dinner for \$20 per person

Add Champagne & Sparkling Cider to Dinner for \$7 per person

Prices & menu options are subject to change.



THE ROYAL GUARDS DINNER

HORS D'OEUVRES (PLEASE CHOOSE TWO FROM OUR HORS D' OEUVRES MENU)

FIRST COURSE (PLEASE CHOOSE ONE)

Accompanied by our house sourdough & Swedish limpa breads & butter

TAM O'SHANTER SALAD

Mixed greens with tomato, chopped egg & croutons in our house vinaigrette

CLASSIC CAESAR SALAD

Crisp Romaine lettuce, Parmesan cheese & garlic croutons

ENTRÉE (CHOICE OF)

ROAST PRIME RIBS OF BEEF

Our California Cut, served with Yorkshire pudding, mashed potatoes, creamed spinach & whipped cream horseradish

Add our 10 oz. Tam O'Shanter Cut of prime rib - \$7 additional per person

Add our 16 oz. Prince Charlie Cut of prime rib - \$12 additional per person

ROASTED CHICKEN

Free-range chicken, fresh herbs, mashed potatoes, seasonal vegetables

FRESH FISH OF THE DAY

A special preparation created daily by our chef, served with mashed potatoes & fresh vegetables

SEASONAL VEGETARIAN ENTRÉE

DESSERT (PLEASE CHOOSE ONE)

TRADITIONAL ENGLISH TRIFLE

ICE CREAM WITH FRESH BERRIES

\$47 per person, plus tax & gratuity

Add a 7 oz Cold Water Lobster Tail to Dinner for \$20 per person

Add Champagne & Sparkling Cider to Dinner for \$7 per person

Prices & menu options are subject to change.



THE HIGHLAND DINNER

HORS D'OEUVRES (PLEASE CHOOSE TWO FROM OUR HORS D' OEUVRES MENU)

FIRST COURSE (PLEASE CHOOSE ONE)

Accompanied by our house sourdough & Swedish limpa breads & butter

TAM O'SHANTER SALAD

Mixed greens with tomato, chopped egg & croutons in our house vinaigrette

CLASSIC CAESAR SALAD

Crisp Romaine lettuce, Parmesan cheese & garlic croutons

SECOND COURSE

SAUTÉED SHRIMP SCAMPI

7OZ COLD WATER LOBSTER TAIL

(\$10.00 Supplement)

INTERMEZZO

LEMON SORBET WITH GALLIANO

ENTRÉE (CHOICE OF)

ROAST PRIME RIBS OF BEEF

Our Tam O'Shanter Cut, served with Yorkshire pudding, mashed potatoes, creamed spinach & whipped cream horseradish
Add our 16 oz. Prince Charlie Cut of prime rib - \$12 additional per person

ROASTED CHICKEN

Free-range chicken, fresh herbs, mashed potatoes, seasonal vegetables

FRESH FISH OF THE DAY

A special preparation created daily by our chef, served with mashed potatoes & fresh vegetables

SEASONAL VEGETARIAN ENTRÉE

DESSERT (PLEASE CHOOSE ONE)

TRADITIONAL ENGLISH TRIFLE

ICE CREAM WITH FRESH BERRIES

\$68 per person, plus tax & gratuity

Add Champagne & Sparkling Cider to Dinner for \$7 per person