

DINNER



entrées

your ticket price includes a choice of one of the following selections
all entrées are served with fresh bread & butter and a mixed green side salad

the following items are served with fresh seasonal vegetables

FAMOUS CHICKEN CHANHASSEN

oven-roasted, skinless chicken breast stuffed with MN
wild rice dressing, signature Hollandaise sauce

GRILLED TOP SIRLOIN

roasted potatoes

CALIFORNIA ORANGE ROUGHY

mango & pineapple chutney, wild rice pilaf

VEGETABLE LASAGNA V

ricotta & mozzarella cheeses, mushroom, carrot, celery, onion, house-made marinara

VEGAN MEATLOAF GF • V

Impossible™ meat, chickpeas, carrots, onions, mushrooms, green peas, celery,
green beans, wild rice, house-made marinara; roasted potatoes

MAC & CHEESE V

cavatappi, creamy four-cheese blend, sautéed mushrooms, English peas, toasted bread crumbs
add grilled chicken breast 4

CHICKEN TENDERS

crispy, boneless fried chicken filets, fries, side of ranch dressing

CHANHASSEN CHOPPED SALAD

fresh-cut romaine & iceberg, chickpeas, roasted corn, black olives,
red & yellow bell peppers, plum tomatoes, red onions, gorgonzola, cheddar,
grilled chicken, tortilla strips, fresh basil, herbed mustard vinaigrette

upgrades

ATLANTIC SALMON

hand-cut, fresh Atlantic salmon, smoky red onion & poblano glaze,
wild rice pilaf, grilled Brussels sprouts 7

PRIME RIB GF (limited availability)

slow-roasted prime rib rubbed with our special blend of seasonings,
au jus, roasted potatoes, fresh steamed vegetables 17

ENHANCEMENTS:

skewer of shrimp 6 • melted bleu cheese 4 • sautéed mushrooms or onions 3 • béarnaise sauce 3

GF = Gluten-Free V = Vegetarian

This facility is not dairy, soy, nut, shellfish or wheat-free.

Tax not included in prices • Please drink responsibly

18% gratuity will be added to parties of eight or more.