



# 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.