

Dinner Menu

DINNER MENU

*Served with a choice of
red roasted potato, roasted shallot mashed
or herb infused wild rice*

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Ballotine of Chicken Stuffed with herb cream cheese, served with a creamy champagne & tarragon sauce.	24
Ribeye Steak 14 oz's of prime ribeye topped with a beurre rouge. Grilled to your liking.	32
Merlot Braised Lamb Shanks Slow cooked in a deliciously spiced tomato sauce until fall of the bone tender.	25
Wasabi Pea Crusted Sea Bass The mild heat from the wasabi and the crunch texture of the green pea make for an excellent pairing on this beautiful fish.	29
Pan Seared Pork Tenderloin Tenderloin of pork served with fresh thyme and a spiced apple glaze.	23
Forest Mushroom Strudel A vegetarian dish consisting of wild mushrooms sautéed with fresh herbs and chevre, wrapped in phyllo pastry served atop a Portobello mushroom.	17
West Plains Own Gourmet Burger 8 oz. choice sirloin, made with our signature touch of unique herbs and spices, with bacon, tomato, mayonnaise, lettuce, gruyere cheese and red onion served with your choice of mesclun mixed greens or frites.	15
Our Chef's Pasta Feature Our ingredients change daily to offer a variety of pasta delights.	<i>Market Price</i>
Our Chef's Featured Choice Our kitchen strives to bring you new and exciting features each and every day. We focus on creating a dinner that you will not soon forget.	<i>Market Price</i>