



1.30.26

DINE & SKI

PLATED SALAD

CLASSIC CAESAR SALAD

Crisp romaine hearts tossed in house Caesar dressing with shaved Parmesan and herbed croutons, served with dinner rolls and butter.

ON THE BUFFET

CREAMY YUKON GOLD MASHED POTATOES (GF)

Silky and finished with butter and cream.

ROASTED BROCCOLINI (GF)

Roasted with olive oil and fresh lemon zest.

CAVATAPPI PASTA WITH WILD MUSHROOMS (VEGAN)

Tossed with shiitake mushrooms, blistered grape tomatoes, roasted garlic chips, fresh basil and extra virgin olive oil.

CARVED ROAST PRIME RIB OF BEEF (GF)

Slow-roasted and carved to order. Served with rich au jus and creamy horseradish.

HOUSE-SMOKED CHICKEN BREAST (GF)

Finished with a Flathead cherry demi-glace.

DESSERT

An assorted selection of house-made sweets and seasonal accompaniments.

Please choose one per guest.