



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.*