

DAILY LUNCH & DINNER SPECIALS


Monday, Jan 28th - Sunday, Feb 3rd

Reservations Required -- Please Call the Front Desk at (760) 327-1221



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	Monday January 28	Tuesday January 29	Wednesday January 30	Thursday January 31	Friday February 1	Saturday February 2	Sunday February 3
	<p><i>Vegetable Stew with Polenta</i></p> <p><i>Scallops in Cream Sauce</i></p> <p><i>Beef Enchiladas</i></p> <p><i>Grilled Chicken with Garlic and Mushrooms</i></p>	<p><i>Falafel</i></p> <p><i>Chicken Marsala</i></p> <p><i>Striped Bass</i></p> <p><i>Turkey Tetrazzini</i></p>	<p><i>Aioli Fettuccini</i></p> <p><i>Sweet and Sour Chicken</i></p> <p><i>Carved Smoked Tri Tip</i></p> <p><i>Shrimp Fajitas</i></p>	<p><i>Potato Tacos</i></p> <p><i>Cheese Enchiladas</i></p> <p><i>Beef Stroganoff</i></p> <p><i>Grilled Shrimp</i></p>	<p><i>Rice Andouille with Spinach and Mushrooms</i></p> <p><i>Fish and Chips</i></p> <p><i>Korean Style Ribs</i></p> <p><i>Chicken Crepes</i></p>	<p><i>Cheese Ravioli with Marinara Sauce</i></p> <p><i>New Zealand Green Lip Mussels</i></p> <p><i>Chicken Fajitas</i></p> <p><i>Brown Sugar Salmon</i></p>	<p><i>Sirloin Tips</i></p> <p><i>Orange Roughy</i></p> <p><i>Ranch Fried Chicken</i></p> <p><i>Carved New York Strip</i></p>
	<p>MUSIC MONDAY 5:00-6:30 pm RH Lounge Contemporary / Jazz Piano & Guitar Music</p> <p><i>Vegetarian Curry</i> Vegetables in a spicy yellow curry sauce served with Basmati rice & condiments on the side</p> <p><i>New Zealand Rack of Lamb</i> Roasted medium-rare with seasoned breadcrumbs, herbs & Dijon mustard</p> <p><i>Roast Chicken</i> Free-Range Chicken rubbed with Butter and Herbs and roasted to perfection</p> <p><i>Mexican Grouper</i> Seared & finished with white wine & lemon butter</p>	<p><i>Gnocchi with Pesto and Spinach</i> Potato gnocchi tossed with pesto sauce & fresh spinach</p> <p><i>Roast Tenderloin of Beef</i> Black Angus Beef rubbed with Herbs and Olive Oil, roasted and carved</p> <p><i>Chicken and Dumplings</i> Cooked in a light Chicken broth, deboned and finished with a rich Chicken Sauce served with tender Dumplings</p> <p><i>Lobster Newburg</i> Classic dish of lobster, lobster broth, sherry, cream and paprika</p>	<p><i>Mushroom and Cous Cous</i> Three types of mushrooms cooked in a vegetarian broth served with cous cous</p> <p><i>Northern Halibut</i> Lightly sautéed & finished with a light lemon cream sauce</p> <p><i>Osso Bucco</i> Veal braised in a rich broth & a mire poi of vegetables, cooked until tender</p> <p><i>Chicken Picatta</i> Thin medallions of chicken lightly sautéed & finished with white wine, lemon, capers and shallots</p>	<p><i>Tofu Gumbo</i> Spicy gumbo sauce with firm tofu and steamed rice</p> <p><i>Fresh Trout</i> Boneless Trout filet, dipped in cream, flour, then sautéed & finished with lemon butter</p> <p><i>Neiman Ranch Pork Chop</i> Center-cut pork lightly seasoned & broiled to perfection</p> <p><i>Duck in Port Wine Sauce</i> Seasoned, cooked rare, thinly sliced served with a Port Wine sauce</p>	<p><i>Maine Lobster Tail</i> Split, steamed and served with drawn Butter</p> <p><i>Roast Tenderloin of Beef</i> Black Angus Beef rubbed with Herbs & Olive Oil, roasted and carved</p> <p><i>Chicken Parmesan</i> Tender thin sliced breast dipped in egg & seasoned bread crumb, sautéed & finished with marinara sauce, mozzarella & parmesan cheese</p>	<p><i>Roast Prime Rib Beef</i> Prime Beef rubbed with Herbs and Olive Oil, slow cooked and served with Au Jus</p> <p><i>Chilean Sea Bass</i> Seared and finished with lemon butter</p> <p><i>Sonoran Chicken</i> Rolled chicken breast baked with tomato & tomatillo sauce & finished with pepper jack cheese</p>	<p> SUPER BOWL 3:00pm in RH Lounge</p> <p><i>Roast Turkey and Dressing</i> Large roasted Tom turkey seasoned & roasted to perfection & served with old-fashioned bread dressing</p> <p><i>King Crab Legs</i> Alaska's best split legs, steamed & served with drawn butter</p> <p><i>Braised Short Ribs</i> Bone-in beef roasted & finished with rich stock & mire pois of vegetables until fork tender</p>