

LONE TREE



GOLF & EVENT CENTER

DINNER SPECIALS

**ALL DINNERS ARE SERVED WITH SOUP OR SALAD
AND A PETITE CRÈME BRULEE FOR DESSERT.
TWENTY DOLLARS PER PERSON**

PRIME RIB DINNER

A 10 OUNCE SLOW ROASTED BEEF PRIME RIB SERVED WITH
A BAKED POTATO STEAMED VEGETABLES DU JOUR AND
A CUP OF OUR BEEF AU JUS DIPPING SAUCE

SEAFOOD VERA CRUZ

PAN SEARED WHITE FISH, SHELLED CLAMS AND PRAWNS SIMMERED
IN A SPICY GULF TOMATO SALSA WITH PEPPERS, ONIONS,
CAPERS AND OLIVES. SERVED WITH SPANISH RICE

PENNE WITH SALMON

SAUTÉED SALMON WITH ARTICHOKE HEARTS, SPINACH, COLORFUL PEPPERS
AND CAPERS IN A LEMON CREAM SAUCE WITH AL DENTE PENNE
PASTA. SERVED WITH TOASTED GARLIC BREAD

STEAK TERIYAKI

A BLACK ANGUS TOP SIRLOIN STEAK CHAR-GRILLED TO YOUR LIKING AND
BRUSHED WITH TERIYAKI GLAZE. TOPPED WITH PINEAPPLE SALSA
AND SERVED WITH MASHED POTATOES AND BROCCOLI

CRAB STUFFED TILAPIA

TILAPIA FILLET STUFFED WITH CRAB, GOAT CHEESE AND HERBS AND BAKED
TO PERFECTION. TOPPED WITH LEMON-CREAM SAUCE AND SERVED
WITH RICE PILAF AND BROCCOLI FLORETS

😊 **LIVE MUSIC ON THE PATIO EVERY THURSDAY
NIGHT 6-9 PM. SEE YOU THERE!**