

Group Menu Options

Required for 15 or more people



Thank you for your interest in our group Menus!

WE HAVE TWO MENU STYLES TO CHOOSE FROM

The Wrangler at \$33.95 per person – 3 dinner choices for guests

OR

The Stockman at our regular menu price plus \$5 – 6 dinner choices for guests

***See the following pages for details on menu options

GROUP MENU DETAILS

- We are happy to prepare a **personalized printed menu** for your group at no charge
 - One method of payment only please, **no separate checks**
 - Parties of 15 or more will have **automatic 18% gratuity**
 - Soda, Coffee, and Tea included at no charge
 - Group reservations on Fridays or Saturdays can be booked at 5:00pm or 8:00pm
- Please provide a guaranteed minimum number of guests for your reservation at least 24 hours in advance ***If the actual guest count falls below 10% of the guarantee missed dinners may be billed to the master check

BEVERAGE PLAN OPTIONS

Hosted | All beer, wine, cocktails, specialty N/A drinks are on the master check

Ticketed | We provide you drink tickets to pass out for the hosted bar, additional drinks can be purchased separately by guests

No Host | Each guest pays for their own cocktails, beer, wine, or specialty N/A drinks

The Wrangler

Company Name Goes Here

APPETIZER

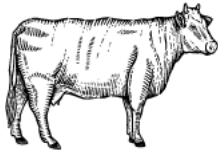
Onion Rings & Salsa

FIRST COURSE

Fresh Garden Salad

ENTREES

Choice of entrée served with
Ranch Style Pinto Beans and
a group choice of Baked Potato, Mashed Potatoes, or Wild Rice Blend



Flat Iron Steak

8oz flat iron steak,
special seasoning
and grilled to
perfection



Baked Salmon

8oz baked salmon
filet, fresh dill,
lemon & white
wine cream sauce



Chicken Marsala

Pan fried chicken breast,
portabella mushrooms,
rich Marsala wine &
butter sauce

DESSERT

Group choice of Sherbet or French Vanilla Ice Cream

BEVERAGES

Soda, Coffee, Tea **+beverage plan choice**

The Stockman

Company Name Goes Here

APPETIZER

Onion Rings & Salsa

FIRST COURSE

Fresh Garden Salad

ENTREES

Choice of entrée served with Ranch Style Pinto Beans and **a group choice** of Baked Potato, Mashed Potatoes, or Wild Rice Blend

Group choice of up to 6 entrée items for guests to choose from

Flat Iron Steak

8oz flat iron

Rib Eye Steak

12oz rib eye

New York Strip Steak

11oz New York strip

Filet Mignon

7oz bacon wrapped tenderloin

Tumalo Tenders

Two 5oz bacon wrapped medallions

Baked Salmon

8oz baked salmon filet, fresh dill, lemon & white wine cream sauce

Stuffed Alaskan Cod

Baked cod filet, dungeness crab stuffing, lemon & white wine cream sauce

Lobster Tail

A large 8oz lobster tail, garlic butter dipping sauce

Shrimp Scampi

Six sautéed scampi, garlic & white wine cream sauce, served over steamed spinach

Chicken Marsala

Pan fried chicken breast, portabella mushrooms, rich Marsala wine & butter sauce

Grilled ½ Chicken

Garlic & herb rubbed grilled chicken, house made BBQ dipping sauce

Roasted Quail

Two oven roasted quail, garlic & herb rub, olive oil & red wine vinegar brush

DESSERT

Group choice of Sherbet or French Vanilla Ice Cream

BEVERAGES

Soda, Coffee, Tea **+beverage plan choice**