

THE PUMPHOUSE RESTAURANT & SALOON

LIMITED GROUP MENU

Mixed Field Greens, Cherry Tomato, Cucumber, Carrots, Red Cabbage & Onions
with Balsamic Vinaigrette

ENTRÉE SELECTIONS

BLACKENED HALIBUT

Baked Blackened Alaskan Halibut with Herb & Shallot Compound Butter;
Served with Long Grain Wild Rice & Chef's Vegetable

BAKED SALMON

Wild Alaskan Sockeye Salmon topped with Berry Compote;
served with Aromatic Rice & sautéed Chef's Vegetable

PETITE NEW YORK STRIP STEAK

Charbroiled Select Cut New York Strip with Cabernet Demi Glace & House Butter;
Served with Roasted Potatoes & Chef's Vegetable

PAN SEARED CHICKEN

Pan Seared Crispy Skin Chicken with Herb Sauce Au Poulet;
served with Roasted Potatoes & sautéed Chef's Vegetable

Vanilla Ice Cream with Chocolate Sauce

or

Chefs Choice of House made Dessert

\$53.50 Per Person inclusive of gratuity

\$47.00 Per Person without dessert