

High Country Inn Sample Menus 2007

All dinners are served with complimentary appetizers, deluxe salad, potatoes or rice, vegetable, bread and butter, dessert, and coffee or tea

A full wine and beer bar is available, premium beers \$3, wine \$5 glass

We are happy to help you custom-plan your own menu!

Fancy Entrees \$18.95, plus tax and gratuity

Beef Rouladen (flattened beef steak, seasoned and stuffed with bacon, Dijon mustard, herbs, spices, sautéed onions, rolled, sautéed and cooked in red wine sauce)

Stuffed Pork Loin, boneless lean loin, stuffed with mushroom filling, in red wine sauce

Chicken Saltimbocca, boneless chicken breast, stuffed with ham, provolone white wine

Shrimp Creole served with rice

Casual Dining \$16.95 plus tax and gratuity

Chicken Breast Divan, tender and juicy in a hint of curry in the creamy sauce, topped with cheesy buttered crumbs, Fancy Rice Pilaf

Baron of Beef, choice herb-seasoned beef roast, sliced, served in natural juices with horseradish sauce, Jo's Famous Stuffed Potatoes

Premium Quality Smoked Ham with Raisin Sauce, fancy sweet potato casserole

Cold platter of roasted Turkey breast, Baron of beef, and premium ham, sliced and garnished (served with salads or hot dishes)

Beer-Braised Beef Brisket, with roasted garlic mashed potatoes or roasted red potatoes

Barbeque Smoked Beef Brisket, with sides listed as in Texas-Style Barbeque

Texas-Style Barbeque, includes two meats, (sausages and chicken or boneless pork ribs) Jo's potato salad, cowboy beans, cole slaw, rather than standard items listed below

Ethnic Choices

Italian: Lasagna Bolognese (two sauces) with homemade noodles, salad, bread

Chicken Marinara with Fettuccine, salad, bread, dessert

Gramigna (Italian sausage and pasta) with salad, bread, dessert

Mexican: Chicken Enchiladas or Taco Bar, Refried Beans, Rice, Salad with Guacamole, Chips Optional: Ethnic Soup with meal Add \$1.50 per person

Mediterranean: Marinated Chicken or Lamb Kebabs, rice pilaf, Greek salad

Premium Dinners Add tax and gratuity

Herb-roasted Prime Rib or New York Strip Loin or steak entree, with hors d'oeuvre in addition to above dishes \$21.95

Pork Wellington, boneless lean loin, seasoned with herbs, mushroom pate, enclosed in puff pastry, served with port sauce \$21.95

Beef Wellington, Choice tenderloin (filet mignon) of beef, with herbs, mushroom pate, enclosed in puff pastry, served with port sauce \$24.95

Surf and Turf, lemon-herbed baked salmon, beef Tri-tip or NY Loin Roast \$22.95

Surf and Turf II bacon-wrapped grilled or garlicky jumbo shrimp with prime rib or NY steak \$24.95

Tasty Crusted baked Salmon Fillets, marinated in white wine \$21.95

Crusty Baked Halibut Steaks marinated in white wine \$23.95