



Brie Lauren Dining Room

## Dinner Menu

### Appetizers

**Soup du jour** 7

#### **House Salad**

baby greens, carrots, colby jack, tomatoes, red onion, bell pepper, croissant croutons 6

#### **Caesar Salad**

chopped romaine, parmesan, croissant croutons, creamy garlic-anchovy dressing 6

#### **Bruschetta**

tomato, basil, red onion, garlic, balsamic vinaigrette, parmesan cheese, toasted bread 6

#### **Grilled Steak Crostini**

thinly sliced steak, blue cheese butter, caramelized onions, toasted bread 7

#### **Smoked Salmon Crostini**

crumbles goat cheese, grape tomato salsa, toasted bread 7

### Entrée Salads

#### **Relay**

Baby spinach, seared ahi tuna, raspberry vinaigrette, goat cheese, strawberries, candied walnuts 13

#### **Cobb**

Baby spinach tossed with your choice of dressing, smoked bacon, avocado, egg, red onion, grape tomatoes, bell pepper, bleu cheese and grilled marinated chicken breast 14

#### **Mediterranean**

baby greens, chopped romaine, artichoke hearts, kalamata olives, roasted red peppers, grape tomato, cucumber, red onion, croissant croutons and pesto vinaigrette with grilled chicken breast 14

### Sandwiches

served with chef vegetables or potatoes

#### **CJ Burger**

½ lb Certified Angus Beef sirloin-burger with Colby jack cheese, bacon, green leaf, tomato, red onion, French dressing on toasted ciabatta bread 12

#### **Bruschetta Burger**

½ lb Certified Angus Beef sirloin-burger, provolone cheese, tomato & basil bruschetta, pesto mayonnaise, toasted ciabatta bread 12

#### **Portobello**

Marinated portobello mushroom, tomato, red onion, green leaf, garlic aioli, ciabatta bread 12

18% gratuity added to parties of six or more.

\$5 split plate charge.

# Colby Jack's

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### Entrée

menu items served with chef's choice seasonal vegetables and potatoes

#### **Pan seared hangar chicken breast**

Free-range, all natural chicken breast, stuffed with spinach, bacon & Swiss cheese, parmesan cream sauce 18

#### **Roasted Tenderloin of Beef**

Certified Angus Beef roast served medium rare, sliced, with a port reduction sauce 28

#### **Braised Bone-In Pork Shank**

"Osso Bucco" style with barbecue demi-glaze sauce 24

#### **Salmon Baked en Papillote**

Loch Duarte salmon filet, tomatoes, carrots, onion, white wine compound butter, baked in parchment paper 23

#### **Lasagna Bolognese**

layers of sausage marinara, ricotta, parmesan, provolone, mozzarella & noodles 17

#### **Chef Natalie's Spinach & Portobello Lasagna**

Noodles layered with creamy béchamel sauce, spinach, sautéed mushrooms, & parmesan cheese 16

### Desserts 7

#### **Chocolate Mousse**

rich chocolate mousse piped into a sweet tart shell with sweet whipped cream.

#### **Croissant Bread Pudding**

served warm with caramel sauce

#### **Rockslide Brownie**

rich chocolate brownie, caramel, pecans, with vanilla ice cream