

Casual Dining Dinner Menu

APPETIZERS, SOUP & SALADS

*Blackened Mahi Mahi Soft Tacos
With Pico de Gallo & Corn Slaw

Traditional Caesar Salad with Garlic Croutons

Californian Market Salad - Romaine Hearts & Wild Arugula with
Green Peas, Fava Beans and Italian Parsley, Tossed in Champagne
Vinaigrette, Topped with Crumbled Goat Cheese & Walnuts

Soup of the Day - Please check with your waiter for today's soup

SIDE DISHES

Slow-Roasted Vegetables

Mashed Potatoes

Pearl Vegetable Cous Cous

** United States Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.*

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ENTRÉES

Today's Pasta Special - Please check with your waiter for today's pasta

Crystals Mac & Cheese

Creamed Corn and Sautéed Rock Shrimp

*Maple Glazed Salmon

Crisp Rice Cake, Sesame Broccoli & Baby Bok Choy,
Shiitake Mushroom Reduction Sauce

Balti Butter Chicken

Aromatic Basmati Rice, Yellow Dahl & Raita

*Grilled Black Angus Filet Steak

With Green Peppercorn Sauce, Slow Roasted Vegetables,
Bacon & New Potato Hash, Sweet Garlic

Shiraz Braised Baby Lamb Shank

Pearl Vegetable Cous Cous, Cucumber Mint Yogurt,
Crisp Sweet Potatoes

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DESSERTS

Chocolate Brownie & Banana Trifle

Lemon Grass Crème Brûlée with Lychees

Blueberry Cheesecake

Seasonal Fresh Sliced Fruit Platter

Artisan Cheese Platter
With Crackers, Grapes and Nuts