

STAR SESSIONS MENU

FIRST COURSE

Made from Scratch Soup of the Day

Or

Garden Salad with Fresh Vegetables and House Dressing

SECOND COURSE

Elk Meatloaf with Mustard Jus served with Garlic Mashed Potatoes and Vegetable of the Day

Or

Pan-seared Salmon with a Tarragon Cream Sauce served with Rice Pilaf and Vegetables of the Day

Or

Herb Buttered Gnocchi with Mushrooms

THIRD COURSE

Chef's Choice Dessert or Fresh Fruit Salad

Coffee or Tea