



Four Seasons Dinner Menu



Salads

CHEF SALAD (GF)

Side **\$7** Entree **\$10**

Chopped Romaine Lettuce
Turkey, Ham, Cheddar & Swiss Cheese
Hard-Boiled Egg & Grape Tomatoes
Choice of Dressing

PEAR & WALNUT (GF)

Side **\$7** Entree **\$10**

Chopped Romaine Lettuce & Field Greens
Fresh Pears, Candied Walnuts
Bleu Cheese Crumbles
Pear Vinaigrette Dressing

Add Protein

SALMON **\$4**

SHRIMP **\$4**

CHICKEN **\$4**

STEAK **\$4**

Starters

SOUP OF THE DAY

Please Ask Your Server

Cup/Bowl

\$2/\$3

SIDE GARDEN SALAD (GF)

Romaine Lettuce, Tomato, Cucumber, Carrots
Choice of Dressing

\$4

SIDE CAESAR SALAD

Chopped Romaine Lettuce
Parmesan Cheese & Croutons
Tossed w/Caesar Dressing
Finished w/Lemon

\$4

Appetizers

TACO DIP (GF)

Taco Flavored Ground Beef
In Creamy Cheese Sauce
w/Pico De Galo & Fresh Tortilla Chips

\$5

WING TRIO (x6)

Sweet Barbeque, Honey Mustard, Buffalo
Served w/Celery Sticks & Bleu Cheese Dip

\$6

SHRIMP COCKTAIL (GF, DF)

Five Jumbo Shrimp
Served w/House Cocktail Sauce

\$7

Sandwiches

TUNA MELT

Grilled Tuna Salad w/Cheddar Cheese
Served on Sourdough or Whole Wheat Bread
Served w/Crudité Vegetables

\$7

OPEN FACE ROAST BEEF

Sliced Angus Beef Over Grilled Texas Toast
w/Mashed Potatoes, Gravy & Green Beans

\$8

DELUXE BURGER

Wagyu Beef Patty
Cheddar, Lettuce, Tomato, Pickle, Onion, Aioli
On a Toasted Brioche Bun. Served w/French Fries

\$10

CREOLE CHICKEN

Breaded Chicken Breast
Pepper Jack Cheese, Crispy Slaw,
Creole Remoulade, Lettuce, Tomato, Onion
On a Toasted Brioche Bun. Served w/Cottage Cheese

\$10



Pasta

\$8

MEDITERANEAN PASTA (DF, VV)

Couscous w/Zucchini, Squash, Onions
Sundried Tomatoes & Mushrooms
Tossed w/Sherry Wine Glaze

\$8

RAVIOLI FLORENTINE (V)

Spinach & Cheese-Filled Ravioli
Topped w/Parmesan Cream Sauce
Served w/Garlic Toast

\$8

MACARONI & CHEESE (V)

Baked Macaroni Pasta
w/Gourmet Cheese Sauce
Served w/Garlic Toast
Steamed Broccoli

Add Protein

SALMON **\$4**

SHRIMP **\$4**

CHICKEN **\$4**

STEAK **\$4**

MEATBALLS **\$4**

V Vegetarian VV Vegan GF Gluten-free LS Low-sodium SF Sugar-free Please notify your server if you have any food allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Classic Entrees



Beef

- BROCCOLI BEEF** \$12
 Sautéed Steak & Broccoli
 In a Mongolian Beef Sauce
 Served w/Rice Pilaf
 Peas & Carrots
- SIRLOIN STEAK (GF)** \$14
 Grilled Choice Sirloin
 Topped w/Sauteed Mushrooms
 Served w/Baked Potato & Green Beans



Pork

- KALUA PORK TACOS** \$10
 Marinated Pulled Pork
 Sweet Cabbage Slaw in Flour Tortillas
 Drizzled w/Creole Remoulade
- ROSEMARY PORK LOIN** \$12
 Herb Roasted Pork Loin Topped w/Rosemary Jus
 Served w/Mashed Potatoes & Gravy
 Peas & Carrots



Poultry

- FRIED CHICKEN** \$10
 Buttermilk Ranch Fried Chicken
 Served w/Mashed Potatoes
 Buttered Corn
- ORANGE CHILI CHICKEN** \$10
 Tender Chicken
 Tossed in a Tangy Orange Sauce
 Served w/Rice Pilaf
 Peas & Carrots



Fish

- FISH & CHIPS** \$10
 Fried Beer-Battered Cod
 Served w/French Fries
 Sweet Cabbage Slaw
- GRILLED SALMON (GF)** \$12
 Topped w/Lemon Caper Sauce
 Served w/Rice Pilaf & Broccoli

Desserts

\$4
DESSERT OF THE DAY
 Please Ask Your Server

\$1
ASSORTED ICE CREAM
FROZEN YOGURT
ASSORTED ICE CREAM BAR

\$1
ASSORTED COOKIES (x2)
 Please Ask Your Server

Dining Room Hours

(509) 321-8251

BREAKFAST
 7:30 AM – 9:30 AM

LUNCH
 11:00 AM – 1:00 PM

DINNER
 4:00 PM – 6:30 PM

For Best Service Please Call to Pre-Order Take-Out & Delivery Meals Before Meal Periods

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