

# Harvest Dining Hall

## LUNCH

SATURDAY & SUNDAY | 11:00AM - 4:00PM

*\$18.99 per person*

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*Choice of*

### Country Fried Chicken Sandwich \*

Crispy chicken with house-made buttermilk ranch, served on a warmed ambrosia bun and spicy slaw.

*or*

### Build Your Own Omelet

Three egg omelet served with toast and your choice of three of the following: ham, bacon, sausage, turkey sausage, tomatoes, bell peppers, onions, mushrooms, spinach, and your choice of cheese: american, swiss, jalapeño jack, monterey jack or cheddar.

*or*

### Cache Creek "Classic French Dip" \*

Oven roasted prime rib, aged provolone cheese, buttered hoagie, au jus for dipping.

*or*

### Crispy Fish Sandwich \*

Battered and crispy black cod cooked to perfection on a warmed ambrosia bun served with a special tartar sauce and house-made pickles.

*or*

### Build a Burger \*

House-made prime burger patty with lettuce, tomatoes, onions, and sweet pickle chips on an oil-top bun, with your choice of cheese: american, swiss, jalapeño jack or cheddar.

*or*

### Belgian Waffle

Served with sliced strawberries, whipped butter and Coombs Family Farms maple syrup. Choice of applewood smoked bacon or sausage links.

*or*

### Chang Shou Inspired Spicy Mongolian Beef

Flash seared in the wok, served with steamed rice.

*\* Each item served with seasoned fries, steamed rice, or a house salad with your choice of dressing.*

### Chef-Inspired Seasonal Dessert Selection

### Non-Alcoholic Beverage

*Choice of*

Juice, Soda, Tea (hot or iced), or Coffee

*Consuming raw or undercooked shellfish, poultry, meat or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 18% gratuity will be applied to parties of six or more.*

# Harvest Dining Hall

## DINNER

TUESDAY, FRIDAY, SATURDAY & SUNDAY

5:00PM – 9:00PM

*\$26.99 per person*

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### Chef-Inspired Seasonal Soup du Jour and Capay Harvested Salad Bar

A bountiful array of harvested greens and vegetables to make a superior salad, selection of house-made dressings and bread selection.

*Choice of*

#### Slow-Roasted 12oz Prime Rib Dinner \*

Served with Creamed Horseradish and Natural Au Jus  
*or*

#### Herb-Crusted Rotisserie Free Range Chicken \*

Preserved Meyer Lemon Butter  
*or*

#### Marinated Grilled 8oz New York Steak \*

*or*

#### Seared Wild Caught Pacific Salmon \*

Citrus Compound Butter  
*or*

#### Spicy Mongolian Beef or Chicken Chow Mein

Flash seared in a wok, served with a vegetable spring roll, cup of Congee, and steamed rice.

*\* Each entrée served with Capay Valley Green Beans and Whipped Buttered Potatoes*

### Chef-Inspired Seasonal Dessert Selection

#### Non-Alcoholic Beverage

*Choice of*

Juice, Soda, Tea (hot or iced), or Coffee

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