

Family Meals

Each item serves a family of four
feeds two adults and two children

**all entrees come with bread, butter and cookies*

Thursday

APRIL 23RD

served with field green salad with radishes and tomatoes with a white balsamic vinaigrette

Beef Tenderloin \$50

Beef tenderloin pot roast with roasted root vegetables served with garlic mashed potatoes

Pasta Primavera \$40

Vegetable penne pasta primavera with mushrooms, onions, carrots, brussels sprouts, sundried tomatoes, olives, asparagus with grated parmesan

Friday

APRIL 24TH

served with a caesar salad

Seafood Sautee \$55

Seafood sautee with scallops, shrimp, cod, garlic roasted cauliflower in a lemon garlic herb sauce served with steamed basmati rice

Roasted Turkey Breast \$40

Herb roasted turkey breast served with white cheddar potatoes au gratin and roasted asparagus

Saturday

APRIL 25TH

served with a garden salad with bleu cheese dressing

Smoked Salmon Alfredo \$45

Smoked Salmon penne alfredo

Chicken Marsala \$45

Chicken marsala with roasted root vegetables and mashed potatoes

Sunday

APRIL 26TH

served with an Asian salad with sesame ginger dressing or caesar salad

Kalua Pork \$40

Kalua pork served with local cabbage kimchi and steamed rice in a tamari ginger vinaigrette

Baked Cod in Papillote \$50

Alaskan cod, shrimp, zucchini, squash, onions, tomatoes, capers all baked in a lemon butter

Monday

APRIL 27TH

served with a garden vegetable salad with radishes and tomatoes in a balsamic, lime vinaigrette

Smoked Pork Tacos \$45

Smoked pork tacos with pico de gallo, fresh limes, tamari ginger vinaigrette, cilantro radish slaw served with corn tortillas

Prime Rib \$60

Garlic and herb roasted prime rib of beef with au jus, creamed horseradish served with garlic mashed potatoes and sauteed green beans

Tuesday

APRIL 28TH

served with a caesar salad

Baked Coho Salmon \$60

Lemon caper baked Coho salmon served with wild rice pilaf, roasted asparagus in a lemon emulsion sauce

Three Bean Chili \$40

Three bean chili con carne served with herb roasted potatoes

Wednesday

APRIL 29TH

served with a caesar salad

Seafood Scampi \$60

Shrimp and seafood scampi sauteed with zucchini, squash, mushrooms, asparagus, tomatoes, onions served over al dente orzo pasta

Pork loin \$50

Honey apple and herb glazed roasted pork loin served with roasted golden beets and potatoes and sauteed green beans

Beers + Wines

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| Vino Rosso | \$10 |
| Vino Pino Gris | \$10 |
| Jules Taylor Sauvignon Blanc | \$20 |
| Joel Gott Cabernet | \$20 |
| The Calling Chardonnay | \$30 |
| The Calling Pinot Noir | \$30 |
| Lost Giant's Dry Cider | \$5 |
| Kulshan Red Ale | \$5 |
| Aslan Batch 15 IPA | \$5 |

Please call the Hotel Bellwether at (360) 392-3100. Advanced reservations are encouraged.