



INN & RESTAURANT

*California Restaurant Association
Fresno County Restaurant Week*

Three Course Menu for \$40.00

Starters

House-Made Cesar Salad

Crisp Romaine Lettuce, Asiago & Parmesan, House-made Croutons & Cesar Dressing

Traditional Spinach Salad

*Parmesan Peppercorn Dressing, Bacon Bits, Chopped Egg, Mushrooms & Parmesan Cheese
Gluten Free*

Summer Chopped Salad

*Iceberg and Romaine Lettuce Tossed with Bell Peppers, Red Onion, Parmesan
Served with your Choice of Dressing.
Gluten Free*

Chuckwagon Soup

Ground Sirloin with Farm Fresh Vegetables

Entrees

*All Entrees are Accompanied with Farm Fresh Vegetables & Choice of Baked Potato, Yam,
Garlic-mashed Red Skin Potatoes, Fries, or Spanish Rice.
Gluten Free*

Prime Rib of Beef

*14oz. Jack's Cut Prime Rib, Oak Smoked Seasoned with Garlic and Fresh Rosemary,
Slow-roasted and Sliced to Order, Served with Creamy Horseradish & Au Jus*

Ribeye Steak

14oz. Ribeye, Rich & Full of Marbling USDA Choice

New York Striploin

14 oz. Char-broiled New York with Outstanding Flavor USDA Choice

Filet Mignon

8oz. The Most Tender of all Steaks

Herb Grilled Salmon

Sweets Course

Choose one of our House-made Desserts

*Flan De Coco
Matcha Crème Brûlée
Bourbon Bread Pudding
Jockey Delight
Strawberry White Cake
Apple Pie*

*Chocolate Mousse Cake
Carrot Cake
Peach Cobbler
Chocolate Decadence. Gluten Free
"Famous" Lemon Bar. Gluten Free
Variety of Ice Cream*