



FRENCH LICK SPRINGS
HOTEL®

Plated Dinners

*Plated Dinners Served with Fresh Brewed Seattle's Best Regular and Decaffeinated Coffees
Tazo Herbal Hot Teas and Fresh Brewed Unsweetened Iced Tea
French Lick Artisan Rolls and Chef's Choice Vegetables*

Soup of the Day Option Available at an Additional \$4.00 per person

Salad Selections (Select 1)

*Bouquet of Baby Greens with Sherry Vinaigrette
Arugula Salad with Goat Cheese, Toasted Pecans and Cranberry Vinaigrette
Traditional Caesar Salad with Sourdough Croutons and Parmesan Cheese
Traditional Wedge with Blue Cheese Crumbles, Spiced Tomato, Red Onion and Creamy Ranch Dressing*

Entrée Selections

*Dry Rubbed Charbroiled Strip Steak
Roasted Garlic Yukon Mashed Potatoes
\$46.00*

*Grilled Beef Tenderloin (8oz) Sauce Bordelaise
Caramelized Onion Yukon Mashed Potatoes
\$56.00*

*Grilled Double Boned Pork Loin Chop
with Cherry Spiked Demi Glaze
Fire Roasted Sweet Potatoes
\$44.00*

*Parmigiano Reggiano Encrusted Chicken Breast
with Lemon Caper Sauce
Rice Pilaf
\$43.00*

*Seared Chilean Sea Bass with Ginger Lime Sauce
Fingerling Potatoes
\$52.00*

*Roasted Chicken Breast with Pan Sauce
Caramelized Onion Yukon Mashed Potatoes
\$40.00*

*Fresh Atlantic Salmon with Honey Soy Glaze
Asparagus Risotto
\$44.00*

Dessert Selection (Select 1)
*Classic Tiramisu
Seasonal Mousse
Chocolate Buttermilk Cake
New York Style Cheesecake with Raspberry Coulis*

Vegetarian / *Vegan Selections (Select 1)
*Cheese Tortellini with Basil Pesto Sauce
Vegetable Wellington**
*The following can be prepared without cheese to be Vegan
Stuffed Portabella Mushroom with Parmesan Cheese*
Stuffed Bell Pepper with Swiss or Parmesan Cheese*
Eggplant Tomato Tower**

All food and beverage is subject to a taxable 21% service charge and applicable taxes. Prices subject to change.



FRENCH LICK SPRINGS HOTEL®

Plated Dinner Duets

*Plated Dinners Served with Fresh Brewed Seattle's Best Regular and Decaffeinated Coffees
Tazo Herbal Hot Teas and Fresh Brewed Unsweetened Iced Tea
French Lick Artisan Rolls and Chef's Choice Vegetables*

Soup of the Day Option Available at an Additional \$4.00 per person

Salad Selections (Select 1)

*Bouquet of Baby Greens with Sherry Vinaigrette
Arugula Salad with Goat Cheese, Toasted Pecans and Cranberry Vinaigrette
Traditional Caesar Salad with Sourdough Croutons and Parmesan Cheese
Traditional Wedge with Blue Cheese Crumbles, Spiced Tomato, Red Onion and Creamy Ranch Dressing*

Entrée Selections

*Grilled Filet and Lobster Served with Drawn Butter
Asparagus Risotto, Cabernet Demi
\$67.00*

*Grilled Filet of Beef and Chilean Seabass
with Port Wine Demi
Oven Roasted Fingerling Potatoes
\$64.00*

*Grilled Petite Filet Mignon and Chicken Breast
with Wild Mushroom Sauce
Caramelized Onion Yukon Mashed Potatoes
\$59.00*

*Pan Seared Breast of Chicken and Shrimp Skewers
Roasted Garlic Yukon Mashed Potatoes
\$54.00*

*Grilled Medallions of Beef with Maryland Lump Crab
Cake with Green Peppercorn Sauce and Citrus Butter
Oven Roasted Fingerling Potatoes
\$68.00*

*Grilled Petit Filet Mignon and Pan Seared Salmon with
Port Wine Demi and Ground Mustard Glaze
Roasted Garlic Yukon Mashed Potatoes
\$61.00*

Dessert Selection (Select 1)

*Classic Tiramisu
Seasonal Mousse
Chocolate Buttermilk Cake
New York Cheesecake with Raspberry Coulis*

*Vegetarian / *Vegan Selections (Select 1)*

*Cheese Tortellini with Basil Pesto Sauce
Vegetable Wellington*
The following can be prepared without cheese to be Vegan
Stuffed Portabella Mushroom with Parmesan Cheese*
Stuffed Bell Pepper with Swiss or Parmesan Cheese*
Eggplant Tomato Tower**

All food and beverage is subject to a taxable 21% service charge and applicable taxes. Prices subject to change.

2017