



Land's End 

Your dinner includes one dinner entrée, a dessert, and any non-alcoholic beverage.
Additional items can be purchased for additional cost.

Entrees

From the Grill- All grill selections are served with mashed potatoes topped with mushroom duxelles, small side salad, fried leeks, compound butter

16oz. Halibut Steak

10oz. Sockeye Fillet on Alder Wood Plank

½ Mary's Roasted Chicken with garlic and herbs

½ Octopus Wild Spain, poached and marinated in chimichurri than grilled

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Burger

habanero tomato jam, cave aged blue cheese, fried leeks, lemon garlic aioli, French fries

Ruby Red and Rainbow Beet Salad

sesame granola, orange segments, blackberry, avocado puree

Local Green Salad

frisee, candied walnuts, feta, pickled red onion, lemon mustard vinaigrette

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From the Pan (no substitutions)

Elk Meatloaf

balsamic mushroom cream, mashed potatoes, poached brussels sprouts and fried leeks

Mushroom Risotto

oyster and shiitake mushroom sautéed in garlic and house made ghee, parmesan shavings and a saffron juniper broth

Butter Poached Cod

Alaskan lemon barley, brussels sprout salad with citrus vinaigrette

After Dinner...

White Chocolate Lemon Cheesecake, Tiramisu, Crème Brûlée,
Chocolate Molten Lava Cake, Mixed Berry Cream Cheese Pie, Vanishing Peanut Butter Pie,
Mile High Chocolate Cream Pie, or our Daily Cake Special.