

3 - COURSE DINNER EVENT MENU

Price per person is listed next to the entree choice

CHOOSE ONE SALAD OPTION

Garden Salad

romaine, cucumber, cheddar-jack cheese, grape tomato halves, croutons & dressing of choice (VG)

House Salad

mixed greens, cranberry raisins, almonds, grape tomato halves, crostini with goat cheese & balsamic vinaigrette (VG)

Caesar Salad

crisp romaine hearts with herbed croutons, parmesan, grape tomato halves & caesar dressing

CHOOSE ANY THREE OPTIONS TO OFFER YOUR PARTY

Pesto Spaghetti Squash & Roasted Vegetables spaghetti squash "noodles", house-made pesto sauce, roasted artichokes, portobello mushrooms, roma tomatoes & green beans (VG/GF)	26.95
Oven Roasted Raspberry Pork Loin tender medallions of oven roasted pork loins served with mashed potatoes, house vegetables & raspberry demi glace	26.95
New Orleans Gumbo rich 'n savory gumbo topped with grilled andouille sausage & shrimp served with white rice	28.95
8oz Prime Rib slow roasted prime rib covered with garlic, fresh, rosemary, sage, parley & our house blend of spices; served with mashed potatoes and house vegetables	28.95
Fieldstone Chicken grilled chicken breast, artichoke, shrimp, capers & white wine sauce, served with mashed potatoes & house vegetables (GF)	32.95
Texas Meatloaf a twist on the traditional favorite featuring ground lamb, pork, veal, fresh herbs, spices & a hint of mesquite served with bold & zesty mesquite glaze, mashed potatoes & house vegetables	32.95
Blackened Chicken Alfredo spiced & grilled chicken breast over creamy broccoli & mushroom fettuccine alfredo	32.95
10oz Prime Rib slow roasted prime rib covered with garlic, fresh, rosemary, sage, parley & our house blend of spices; served with mashed potatoes and house vegetables	34.95
Fieldstone Pot Roast slow braised beef, carrots, onions, celery, house vegetables, mashed potatoes & gravy (GF)	34.95
Almond Crusted Walleye wild-caught & pan-roasted walleye topped with chive cream sauce served with mashed potatoes & house vegetables	38 .95
12oz Prime Rib slow roasted prime rib covered with garlic, fresh, rosemary, sage, parley & our house blend of spices; served with mashed potatoes and house vegetables	40.95

GUESTS CHOICE OF ONE DESSERT