



## Private Dining

### Dinner / 35 per person

*includes soup or salad, entree, dessert & coffee, tea or soda*

---

**STARTER** *please choose one salad OR one soup*

**house salad**

mixed greens with cherry tomatoes, carrots, red onions, croutons and parmesan cheese

**wedge salad**

iceberg lettuce, peppered bacon, cherry tomatoes, red onions, topped with blue cheese dressing

**caesar salad**

romaine lettuce with caesar dressing, onions and parmesan cheese

**hayden's signature seafood chowder or soup of the day**

---

**ENTRÉE** *please choose three entrees*

**cedar plank salmon**

fresh salmon baked and served on a cedar plank, finished with lemon caper sauce, served with Yukon gold mashed potatoes and sautéed seasonal vegetable

**chicken saltimbocca**

milanese style chicken topped with thinly sliced prosciutto and mozzarella cheese, served with Yukon gold mashed potatoes and topped with roasted tomatoes and sautéed arugula

**RR Ranch New York steak**

grilled to medium and finished with our house demi glace, served with Yukon gold mashed potatoes and sautéed seasonal vegetable

**coulotte steak**

grilled to medium and finished with our house demi glace, served with Yukon gold mashed potatoes and sautéed seasonal vegetable

**prosciutto wrapped pork tenderloin**

finished with a balsamic reduction, served with Yukon gold mashed potatoes and sautéed seasonal vegetable

**seasonal vegetable ravioli**

tossed in a brandy cream sauce, topped with arugula and roasted tomatoes

---

**DESSERT** *please choose two of our signature petite desserts*

**fresh berry cobbler / homemade petite brownie / crème brulee**

21% service fee added to all food and beverage charges