



Private Dining

Dinner / 50 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

Oregon beet salad

poached red and golden beets on a bed of greens topped with chevre

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*

all menus, except pasta, are accompanied by Yukon gold mashed potatoes and seasonal vegetable

fresh diver scallops

pan seared fresh diver scallops, finished with a red bell pepper coulis

halibut

fresh halibut, grilled and finished with lemon caper sauce

RR Ranch baseball cut sirloin

NW aged cut beef, grilled to medium

RR Ranch 16 ounce bone in rib eye

grilled and finished with house made demi glace

10 ounce filet mignon

grilled and finished with house made Oregon pinot noir beurre blanc

Oregon lamb rack

grilled and finished with cherry and pinot noir wine reduction

scampi pasta

jumbo prawns grilled and tossed with fettuccini and scampi sauce

DESSERT *please choose two of our signature petite desserts*

fresh berry cobbler / Irish chocolate cake / crème brulee