

HOLIDAY DINING PLANS



*~Order Today~
Christmas Eve or New Year's
Eve Dinner*



HOLIDAY MENU/PRICING

Everything is prepared for you. All you have to do is reheate!

Prime Rib Roast

Our roast is seasoned with Icebox's special dry rub of fresh garlic, thyme, cloves, and dijon mustard. Accompanied with sides of red wine demi glace reduction and creamy horseradish sauce

Potato Florets

Toasted piped creamy mashed potatoes dusted with paprika

Haricots Vert

Tender Frenched green beans tossed in extra virgin olive oil, fresh lemon zest, and toasted almonds.

Salad

Mixed baby greens tossed with cherry tomatoes, shaved dry asiago cheese, and toasted pine nuts. Served with a zesty basil vinaigrette.

*Call for
larger orders!*

1 to 4 People

\$39.⁹⁵
Per person

5 to 7 People

\$270
\$38.50 pp

Eggnog
Cheesecake
with
Cranberry
Sauce

\$5
Per slice

\$35
Whole Cake
8 Slices

ORDER DEADLINE: Christmas: **12/21 <wed>** New Year's Eve: **12/28 <wed>**

Full payment due when ordering

PICK UP: Christmas: **12/24 <sat>** New Year's Eve: **12/31 <sat> 3-6pm**

Dockside 700 (At the Tahoe City Marina)

700 N Lake Blvd in Tahoe City. (530) 581-0303 dockside700.com



Open for Christmas Dinner

4:30pm December 25
a traditional plated Turkey Meal \$24.95,
our full dinner menu, & holiday cheer!



Serving Lunch & Dinner December 23rd, 24th & 26th thru January 1st

780 North Lake Blvd., Boatworks Mall, Tahoe City • (530) 583-0188 • www.jakestahoe.com

CHRISTMAS DINNER AT THE RIVER RANCH LODGE!



Join us for the holiday!

Christmas Eve

Bar opens serving Our Cafe Menu at 12:00 noon

Dining Room opens at 5:00 p.m.

Serving Holiday Specials in addition to regular dinner menu

Christmas Day

Bar opens serving our Cafe Menu at 3:30 p.m.

Dining Room opens at 4:00 p.m.

Serving Special Holiday Menu

Our Cafe Menu will be available at noon in the Bar

Daily from December 26th-January 1st, 2012



Corner of Hwy 89
& Alpine Meadows Rd
www.riverranchlodge.com
(530) 583-4264



CHRISTMAS DINNER

December 25th, 2011

APPETIZERS

DUNGENESS CRAB CAKES

Pan Roasted with a Lemon Herb Aioli
13.95

BRIE EN CROUTE

Oven Roasted with Dried Cranberries, Almonds,
and Crostini
10.95

ENTREES

Choice of

MUSHROOM BISQUE

With Truffle Oil and Micro Greens

Or

ARUGULA SALAD

Tossed in a Champagne Vinaigrette with Pomegranate Seeds, Pears, and Bleu Cheese

PORK CHOP

Oven Roasted and served with Apple Chutney and
Toasted Pecans over Spiced Sweet Potatoes
35.95

FILET MIGNON

Grilled and served with a Peppercorn Demi Glace and
Bearnaise over Au Gratin Potatoes
39.95

SCOTTISH SALMON

Pan Roasted Lock Duarte Salmon served with a
Lemon Beurre Blanc over Horseradish
Whipped Potatoes
32.95

BUTTERNUT SQUASH RISOTTO

Creamy Risotto with Butternut Squash, Spinach,
Sonoma Goat Cheese and Crispy Leeks
29.95

LAMB SHANK

Slow Braised Colorado Shank served with a Red
Wine Mushroom Jus over Creamy Polenta
38.95

SEAFOOD PAELLA

Mussels, Shrimp, Clams, and Chorizo steamed in a
Spiced Tomato Broth served over Saffron Rice
34.95

DESSERTS

CHRISTMAS COOKIES

With Peppermint Ice cream
7.95

WHITE CHOCOLATE BANANA BREAD PUDDING

Served Warm with Salted Caramel and
Whipped Cream
\$7.95

\$5.00 EXTRA PLATE CHARGE

A SUGGESTED 18% GRATUITY WILL BE ADDED TO GROUPS OF 8 OR MORE

WE ACCEPT VISA, MASTERCARD, AND AMERICAN EXPRESS. SORRY, NO PERSONAL CHECKS.

GIFT CARDS AVAILABLE



NEW YEARS EVE

NEW YEARS EVE AT THE RIVER RANCH LODGE!



Join us for the holiday!

Special Featured Menu

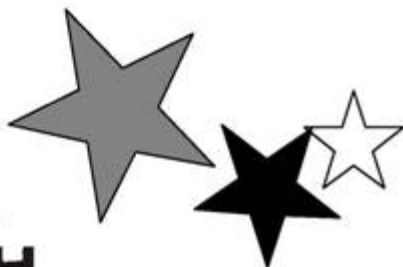
5:00-10:00 p.m.



Bar opens serving our Cafe Menu at noon



**RIVER
RANCH
LODGE**



Corner of Hwy 89
& Alpine Meadows Rd
www.riverranchlodge.com
(530) 583-4264



NEW YEAR'S EVE DINNER
December 31st, 2011



APPETIZERS

OYSTERS ROCKEFELLER

Oven Roasted with Bacon, Spinach, and
a Cognac Cream Sauce
15.95

KOBE BEEF CARPACCIO

American Kobe with Capers, Dijonaise, and Crostini
13.95



ENTREES

Choice of

BLUE CRAB BISQUE

With Chives and Sherry Gastrique
Or

BUTTER LETTUCE SALAD

Tossed in a Champagne Vinaigrette with Pears, Bleu Cheese and Candied Nuts



VEAL CHOP

Grilled Provini Veal Chop served with a Mushroom
Madiera Jus and Herbed Potatoes
49.95



HAWAIIAN AHI

Seared Rare served with a Lemongrass, Ginger
Vinaigrette over Dungeness Crab Potato Puree with
a Macadamia Nut Salad
47.95

FILET MIGNON

Herb Crusted and Grilled served with a Cabernet
Reduction with a Bleu Cheese Potato Gratin
49.95



DAYBOAT SCALLOPS

Pan Seared served with a Mandarin Beurre Blanc
over Peruvian Potatoes and a Lobster Salad
47.95

POTATO GNOCCHI

Sauteed with Organic Mushrooms in a Truffle
Cream Sauce with a Parmesan Tuile
37.95

DURHAM RANCH VENISON LOIN

Pan Roasted and served with a Port Huckleberry
Compote over Yukon Gold Potatoes
49.95



DESSERTS

CREME BRULEE

Flavored with Vanilla Bean and served with
Grand Marnier Whipped Cream
7.95



CHOCOLATE TRUFFLES

Chef's Assortment of White, Milk and
Dark Chocolate Truffles
7.95



\$5.00 EXTRA PLATE CHARGE
A SUGGESTED 18% GRATUITY WILL BE ADDED TO GROUPS OF 8 OR MORE
WE ACCEPT VISA, MASTERCARD, DISCOVER, AND AMERICAN EXPRESS. SORRY, NO PERSONAL CHECKS.
GIFT CARDS AVAILABLE

Join us at **Jake's**
ON THE LAKE to celebrate

New Year's Eve Saturday, December 31st

**Come early with the family for an Ala Carte Menu
or come later for a 3-Course Prix Fixe Menu
& ring in the New Year 2012 with
party hats, a champagne toast, and dancing.
Guaranteed reservations required.**

*(Early seating 5:30-7:15pm: Ala carte menu Entrées range from \$25-\$31.
Ala Carte menu also served in the Café/Bar. \$20 Holiday Kid's Menu available.*

*Later seating 7:30-9:15pm: 3-Course Price Fixed menu includes entrée, soup or salad,
dessert, party favors, & a champagne toast. \$51-\$86 depending on entrée choice.
Appetizers available ala carte.)*

FREE Night Rider Shuttle Service

Reservations (530) 583-0188
780 North Lake Blvd., Boatworks Mall, Tahoe City • www.jakestahoe.com