

NEW YEARS EVE



NEW YEAR'S EVE DINNER PARTY AT THE WEST SHORE CAFÉ & INN

Celebrate the beginning of the New Year at the West Shore Café & Inn! The "Family" reservation option (from 5:30 to 6:30 p.m.) is \$25 for kids and \$75 for adults. Limited availability. Reservations required. The "Party" reservation times of 7:30 to 8:30 p.m. have already been fully booked. For more information, visit WestShoreCafe.com or call 530-525-5200

Happy New Year!



***JOIN US ALL DAY
& NIGHT FOR AN
EXCITING NEW
YEARS EVE 2011***

CASINO PROMOTIONS!!!

\$20.11 EVERY 4 Minutes in Hot Seat Drawings From 9pm to 11:30pm

LIVE ENTERTAINMENT

1pm-5pm The Robeys playing all your favorites

5pm-9pm Paul Covarelli Trio playing Jazz

10pm-2am Dane Rinehart jams it in The Breeze

DINING

CONRADS STEAK HOUSE \$90/Couple, Reservations starting at 7:30 p.m. Call (775) 833-6748

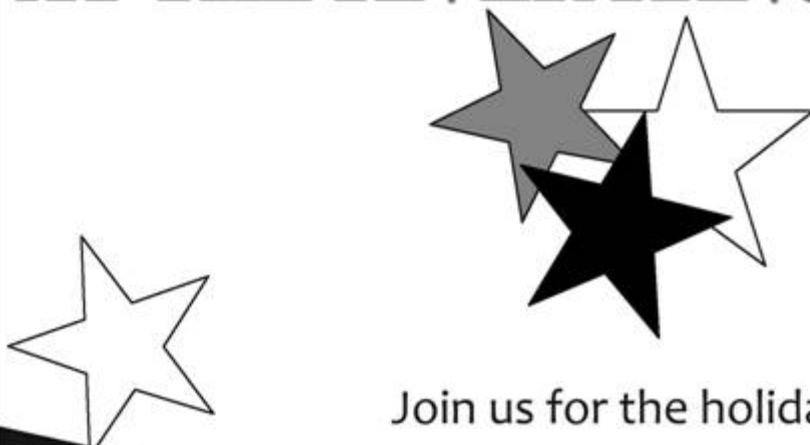
CAFÉ BILTMORE serving full menu until 11:45pm and

9.95 BREAKFAST BUFFET from 12:15am-2:30am

NEW YEARS CELEBRATION!! ON THE CASINO FLOOR

Special Champagne Toast at Midnight at the Breeze and on the Casino Floor.

NEW YEARS EVE AT THE RIVER RANCH LODGE!



Join us for the holiday!

Special Featured Menu

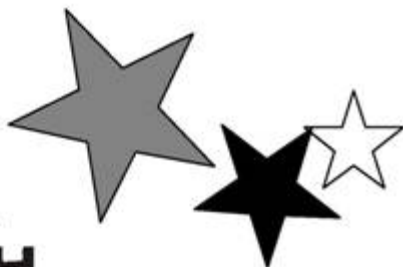
5:00-10:00 p.m.



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