



GROUP HOLIDAY PARTIES

\$30.00

plus 20% service and 7.25% sales tax

3 Course Dinner

Parties of 20 or
more guests

Nov 27th-Dec 21st, 2011

Check out our menu at
www.riverranchlodge.com

(530) 583-4264



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

NEW YEARS EVE AT THE RIVER RANCH LODGE!



Join us for the holiday!

Special Featured Menu

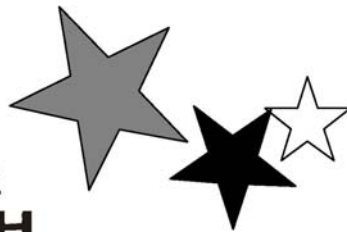
5:00-10:00 p.m.



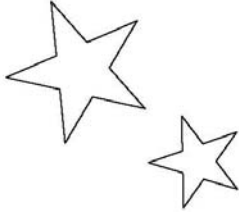
Bar opens serving our Cafe Menu at noon



**RIVER
RANCH
LODGE**



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& Alpine Meadows Rd
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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