

# *Frisco Inn on Galena*

**My Exclusive Dining Experience**

## **1<sup>st</sup> Course**

### **Soy Glazed Tuna**

Ginger soy glazed sashimi style tuna served with a light wasabi aioli and  
Dotted with Sriracha over a small bed of greens with a sesame ginger vinaigrette

### **The Inn Salad**

Mescaline mix of fresh greens and house grown lettuce topped with  
Thin sliced bell pepper and red onion, cherry tomato, sliced cucumber and blue cheese crumbles.

Served with house made balsamic

### **Shrimp Cocktail**

A classic, lightly boiled shrimp on a bed of lettuce and served

With a house made cocktail sauce

### **Rockefeller Dip**

Garlic, red onion, spinach and parmesan cheese are in a rich, creamy cheese dip.

Served with toasted pita chip

## **2<sup>nd</sup> Course**

### **N.Y. Strip**

Hand cut NY strip steak, pan seared to your liking and topped with your choice of

Citrus compound butter, caramelized Diane sauce, or mushroom marsala

### **Pork Tenderloin**

Seared and roasted to medium pork tenderloin sliced thin and

Topped with a mushroom port wine reduction

## **Seared Salmon Beurre Blanc**

Salmon seared medium unless specified and topped with  
White wine, garlic, butter reduction, full of fresh tomato and house grown basil

## **Herb Roasted Chicken**

Half of a bone-in roasted chicken, rubbed in olive oil, garlic and fresh herbs

### **3<sup>rd</sup> Course**

## **Mousse au Chocolat**

Classic French whipped dark chocolate dessert

## **Neapolitan Gelato**

Fresh house made dark chocolate, strawberry and French vanilla gelato

## **Poached Apple**

Red apple poached in wine and placed in crème anglaise with a puff pastry,  
Topped with fresh caramel sauce

**Choice of Complementary Red or White House Wine  
Or Premium Wine List Available**

**Dinner Seating at 7:30 PM**

**In our Dining Room**

**RVSP to the Reception by 6 PM**

Dinner Seating is limited, Pricing based on Main Course

*Chef's Special* Three Course Dinner 44 Premium 65

*Regular Menu* Three Course Dinner 47 Premium 68

Menu Presented by

Executive Chef Cy Thorne, Owner Bruce Knoepfel