

Applewood Grill Catering

Dinner Plated

Choose any 2 entrées

Applewood Grilled Top Sirloin with grilled asparagus and sauce marchand de vin20.95

Grilled Sockeye Salmon with tri-citrus buerre blanc20.95

Pasta Primavera, seasonal vegetables in a delicate garlic crème18.50

Dungeness Crab Cakes, served with roasted tomato & dill tartar sauces21.50

Squash Ravioli with gorgonzola green onion cream sauce18.50

Pork Prime Rib, served with roasted corn, wild mushroom ragout and tequila sauce19.95

Blackberry Halibut, fresh Alaskan halibut with an Oregon blackberry buerre blanc24.00

Slow Roasted Prime Rib with au jus and horseradish crème28.00

Slow Roasted Prime with Alaskan King Crab Legs, served with lemon sage emulsion.....38.00

