

**Soaring Eagle Lodge
2021 Season
Crow's Foot Dinners**



Sunday

*Baby Back Ribs finished with Molasses BBQ Sauce
Pinto Beans, Creamy Cole Slaw*

Monday

*Baked Snapper Filet with Lobster Sauce
Basmati Rice, Seasonal Vegetables*

Tuesday

*Prime Rib au Jus & Horseradish
Baked Idaho Potato, Seasonal Vegetables*

Wednesday

*Roasted Elk Tenderloin with Mushroom-Bacon Sauce
Corn Medley, Mashed Cheddar-Chives Red Skin Potatoes*

Thursday

*Shrimp Risotto
Seasonal Vegetables*

Friday

*Prime Rib au Jus & Horseradish
Baked Idaho Potato, Seasonal Vegetables*

Saturday

*Roasted Chicken Breast & Leg Quarters
Basmati Rice, Seasonal Vegetables*

*Each Dinner includes, nightly Lodge Salad and fresh bread,
Chef's Dessert Selection*

*Substitutions upon Availability
24 hours Pre-Notification Required for Entrée Substitution
Fish du Jour or Vegetarian du Jour*

*Dinner is typically for guests staying at our lodge.
If you would like to book a dinner with us and you are staying elsewhere,
call for availability at least 48 hours in advance.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.*