

Dinner values include a four-course meal:

Personal appetizer, soup or salad, entrée, and dessert - with a non-alcoholic beverage.

Generations at The Hemlocks strives to provide fresh and local ingredients to create our delightful dishes. Therefore, menu items are based on seasonal ingredients and are subject to changes depending on availability of items.

## Personal Appetizers

Appetizers included with entrée charge. Prices listed below are for appetizer orders separate from entrée orders.

### Pacific Garlic Prawns \$12

Pacific prawns pan seared in butter and chopped garlic served over a refreshing orange, lime, red onion, and cilantro medley.

### Stuffed Mushrooms \$8

Creamy stuffed mushrooms loaded with bacon, green onion and cream cheese, then topped with toasted provolone.

### Wapiti Tacos \$9

Tender seared Elk steak served with white onion, cilantro, and limes within a white corn tortilla.

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## From the Sea

### Seafood Scampi \$44

Angel hair pasta smothered in a seafood butter, sautéed with Pacific prawns, Dungeness crab, sweet peppers, cherry tomatoes, and zucchini. Served with fresh baked bread.

### Pan Seared Steelhead \$45

Fresh Steelhead served over sautéed garlic, shallots, and capers in a white wine sauce, then tossed with Angel hair pasta.

## From the Farm

### Skillet Porterhouse Pork Chop \$35

Fried the old-fashioned way! Juicy pork chop fried to perfection in a cast iron skillet. Served with grilled grapes, roasted red potatoes and house vegetables.

### Tender Lamb Kabobs \$44

Cherry tomato, pearl onions, and sweet peppers threaded between perfectly marinated lamb portions served with naan bread and homemade tzatziki.

### Chicken Cordon Bleu \$32

Smoked ham & Swiss cheese wrapped in fresh chicken breast, lightly breaded and cooked to perfection. Served with roasted red potatoes and house vegetables.

## From the Garden

\*Ask your server about our gluten free options! Add a protein: Chicken \$3 Prime \$7 Lamb \$7 Prawns \$6

### Loaded Portabella \$31

Sautéed butternut squash, English cucumber, yellow squash and zucchini fills the Portabella mushroom to its brim! Served in our hot cast iron skillet and sided with house vegetables and roasted red potatoes.

### Cranberry Almond Salad \$29

Crisp three leaf lettuce, red onions and tomatoes make up this farm to table salad. Topped with dried cranberries, feta cheese, and crunchy almond slices. Drizzled with raspberry vinaigrette.

## From the Range

### Gourmet Bison Burger \$34

Sink your teeth into this juicy half pound burger, spiced to perfection, grilled to order, presented on a fresh brioche bun with our signature aioli, finished with Belgian fries and a pickle. 1/3 pound option also available upon request.

### Prime Rib \$45

This full rack is seasoned with home grown herbs, slow roasted to perfect tenderness, then sliced to your specific cut and served with homemade creamy horseradish, roasted red potatoes and house vegetables. Petite cut also available upon request.

## Youthful and Seasoned Generations

Includes dessert and non-alcoholic beverage

### Homemade Chicken Tenders \$18

Juicy slices of homegrown chicken breaded and baked. Served with Belgian fries or garden mixed salad.

### Three Cheese Macaroni Noodles \$15

Macaroni smothered in a creamy three-cheese sauce, loaded with delicious bacon. Served with fresh brioche.

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## Desserts

Desserts included with entrée charge. Prices listed below are for dessert orders separate from entrée orders.

### Seasonal Crème Brûlée \$8 - Gluten Free

Break through the caramelized sugar and discover the rich custard base within. Dazzled with seasonal tastes we all enjoy!

### Kahlua Chocolate Cake \$11

Indulge in our decadent double layer chocolate cake enhanced with the flavors of Kahlua and carefully crowned with delicate white chocolate pinecone.

### Shelby's Signature Carrot Cake \$11

With fresh carrots harvested from local gardens, Shelby lovingly mixed this moist cake, baked it perfectly and frosted it with her delectable cream cheese frosting... And, no, you can't have the recipe!

### Caramel Apple Crisp \$7

Fresh picked apples baked with our gluten free crisp topping, drizzled with caramel, and finished with homemade whipped cream.

Vegetarian options available! 

Please inquire with your server for more information or if you have any questions!

Requested modifications to dishes may be subject to a \$1.00 additional charge.

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