

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.

### White Wine Steamed Clams \$11

Steamed Pacific clams doused in white wine and butter then presented with a garlic lemon butter dipping sauce.

### 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, steamed clams, sweet peppers, cherry tomatoes, and zucchini. Served with fresh baked bread.

### Rainbow Trout \$45

Grilled Rainbow Trout served over a beautiful wild rice pilaf complimented with our house vegetables.

## 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 Marinated Lamb \$44

Cherry tomato, pearl onions, and sweet peppers Tossed with perfectly marinated lamb portions Served over Jasmine Rice.

### 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.

### Garden Tossed Pasta \$28

Angel hair pasta tossed with capers, fresh spinach, tomatoes, roasted red peppers, asparagus, and herbs then infused with a smooth white wine sauce. Fresh homemade bread with herbed butter on the side

## 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.

### 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 soup or salad and non-alcoholic beverage

### Homemade Chicken Tenders \$18

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

### Buttered Noodles \$15

Angel hair pasta sautéed in butter, topped with parmesan cheese, and presented with house vegetables.

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## Desserts

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

### Raspberry Delight \$7 - Gluten Free

Satisfy your sweet tooth with delightful layers of gelatin, homemade whipped cream, and hand-picked raspberries!

### 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!

### Elevated Cabernet Pudding \$9 - Gluten Free

This elegant dessert advances pudding beyond a child's dessert. Homemade sauce and seasonal berries macerated in red wine atop a homemade creamy vanilla pudding.

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.