

Prime Rib Dinner

FAIRWAYS BAR & GRILLE - WINDHAM GOLF COURSE

NOV. 7th | 6:00 - 8:00 PM

STARTERS

BUTTERNUT SQUASH BISQUE

Creamy roasted squash finished with maple creme and toasted pepitas

CRANBERRY WALNUT SALAD

Mixed greens, dried cranberries, candied walnuts, goat cheese and apple cider vinaigrette

FALL FLATBREAD

Caramelized onions, roasted apples, cheddar and bacon on a crispy flatbread

SIDES

ROASTED GARLIC MASHED POTATOES

SEASONAL VEGETABLE MEDLEY

BUTTERY CORNBREAD

DESSERTS

PUMPKIN CHEESE CAKE

With whipped cream and caramel drizzle

WARM APPLE CRISP

With vanilla ice cream and cinnamon crumble

Choice of one dessert

ENTREES

SLOW ROASTED PRIME RIB

Herb crusted, served with au jus and creamy horseradish sauce - 16 oz cut

MAPLE GLAZED SALMON

Pan-seared Atlantic salmon finished with maple-bourbon glaze, served with wild rice pilaf

HARVEST CHICKEN

Grilled chicken breast with apple-sage stuffing and cider reduction sauce

VEGETABLE RISOTTO

Creamy arborio rice with roasted seasonal vegetables and shaved parmesan

ADD ONS: Sautéed mushrooms, Grilled shrimp skewer, Blue Cheese crust

\$40 per prime rib

\$35 per other entree

RESERVATION
REQUIRED

860-456-4211

Glass of wine
included