



at the Swedish Cultural Center

DINNER CHOICES

All dinners include seasonal salads, fresh vegetable side, potato or grain side, rolls/bread and butter

Poultry

Walnut Crusted Chicken Breast served with a rhubarb onion chutney

18.50

Chicken Cancun breast marinated in lime juice and served with a fresh pico de gallo

17.95

Chicken Saltimbocca classic Italian dish of chicken sautéed then baked with layer of Prosciutto and Fontina cheese. *Excellent choice.*

18.75

Chicken Athena simple marinade of lemon and fresh oregano, served in wine reduction with feta cheese

16.95

Mediterranean Chicken stuffed with spinach, pine nuts, fresh basil, Parmesan cheese and Prosciutto. Served in a roasted tomato cream saffron cream sauce

18.75

Seafood

Cedar Planked Salmon our signature presentation of salmon lightly smoked on cedar and served with a cranberry aioli.

20.25

Simply Grilled Salmon gentle marinade and easy grilling of salmon fillets, unencumbered, fresh taste

19.50

Dungeness Crab Cakes fresh corn, sherried bread crumbs, a few vegetables, a little butter. Mostly crab.

25.00

Grilled Halibut with a strawberry mint salsa

22.00

Pan-fried Catfish with citrus butter

18.00



at the Swedish Cultural Center

Pork and Lamb

**Pork Loin Roast stuffed with dried plums, with honey, thyme and shallots
Mediterranean influenced cuisine**

17.65

Pork Roast stuffed with Cajun Andouille sausage and cornbread

17.95

Lamb Brochette with rosemary, served with lemon potatoes

19.45

Beef

Grilled Flank Steak with bleu cheese Alfredo cream

18.50

Carved Roast Beef, top round

All American.

17.50

Herb Roasted Tenderloin of Beef

The finest cut of beef.

25.00

Chipolte-orange marinated grilled Flank Steak

18.50

Grilled New York Strip

23.00

Grilled Tri Tip

17.50