

Granlibakken's New Year's Dinner Celebration

Smoked Trout Platter with capers, Red Onions, Chopped Hard-Boiled Eggs and Creamed Herring (GF, contains eggs and dairy)

Butter Lettuce Salad with Swiss Country Dressing (contains dairy)

Tomato and Fresh Mozzarella Salad with Balsamic Vinaigrette and Fresh Basil (gluten & dairy free)

Spinach Salad with Red Onions, Mangos, Citrus Sesame Vinaigrette (gluten & dairy free)

Filet Mignon 5oz, Au Poivre (peppercorn sauce) (gluten & dairy free)

Grilled Duck Breast, Sauce A La Orange (gluten & dairy free)

Mahi Mahi Sauté with Mango Salsa (contains dairy & gluten)

Vegetarian/Vegan Japanese Eggplant with Miso, Tempeh, Matchstick Zucchini, Mandarin Orange Sauce
(Dairy & gluten free)

Mixed Wild and Brown Rice (Gluten and dairy free)

Mashed Potatoes and Gravy (contains Dairy & Gluten)

Steamed Seasonal Mixed Vegetables (Gluten & Dairy Free)

NEW YEAR'S EVE DESSERT

Grand Marnier Chocolate Torte (Contains Gluten & Dairy)

Fresh Fruit

Gluten Free Dessert Available Upon Request

Kids Menu

Chicken Tenders with BBQ, Honey Mustard and Sweet & Sour Sauce & Steak Fries (contains gluten)

4oz Tri Tip Steak Maitre d' Butter (contains dairy, gluten free)

Mixed Greens with Assorted Dressings

Vegetarian Spaghetti (contains gluten, dairy free)

Spaghetti and Meat Sauce Marinara (contains gluten, dairy free)

Mixed Vegetables

Dessert: Christmas cookies, fresh fruit and assorted holiday desserts