

Five Course Dinners

Appetizer ~ *La Renaissance Cheese Ball*

Soup of the Day ~ *Our Chef's creation ~ feel free to request more*

Salad d'hote ~ *An interesting combination of fresh greens and varied complements*

Entrée ~ *Your choice from the dinner menu*

Dessert ~ *Select your favorite from the irresistible dessert cart*

Roast Prime Rib of Beef – *Slowly roasted to enhance flavor and tenderness, served au jus*

Inside Cut / (when available) End Cut \$23.00

Colorado Cut \$29.00

Jay Fox Cut \$31.00

Petite Filet Mignon au Champignon \$30.00

Center cut tenderloin, served with a delicate mushroom sauce

Award Winning Flatiron Steak \$21.00

The second most tender and flavorful cut of beef, broiled to temperature

Southwestern Flatiron Steak \$24.00

The award winning flatiron, broiled to temperature, with an Anaheim green chile, Monterey jack cheese and covered with spicy pork green chile

Rack of Lamb \$25.00

Two Frenched Double Chops, broiled in a light Rosemary glaze, served with Mint Jelly

Incomparable Baby Back Ribs

Lean and meaty Danish pork ribs, slowly roasted, in our own special sauce

La La Ribs (Hearty Rack) \$23.00

La Ribs (Regular Rack) \$19.00

Veggie Plate \$16.00

A variety of steamed vegetables, enhanced with an elegant combination of seasonings

Breast of Chicken Edith Piaf \$20.00

Breast of chicken stuffed with broccoli and a blend of cheeses, lightly breaded and baked

Chicken Kalgoorlie \$17.00

Breast of chicken (boneless & skinless) garnished with sautéed crimini mushrooms

Southwestern Chicken \$20.00

Broiled breast of chicken (boneless & skinless) with an Anaheim Green Chile, Monterey Jack cheese and covered with spicy pork green chile

Roast Duckling Apriquitte \$25.00

One-half duckling, partially boned, roasted in a brandy apricot sauce

La Renaissance Rellenos \$16.00

Served on rice and covered with the famous La Renaissance spicy pork green chile

Rellenos Vegetarian \$16.00

Served on rice and garnished with sauce picante

Lightly Breaded Deep Fried Shrimp \$18.00

Four butterfly shrimp. One of our most popular selections!

Wild Salmon Filet \$21.00

Mildly seasoned with lemon & butter

Orange Roughy \$24.00

From the very cold, very deep waters of Iceland in the Atlantic, or New Zealand in the Pacific, Orange Roughy has returned. This boneless fish filet with a delicate shellfish flavor, steamed and enhanced by lemon and butter

Steamed Alaskan King Crab \$32.00

Served in the shell with drawn butter. Outstanding!

~~ Ala Carte ~~

Chilled Shrimp Cocktail (6) ~ \$7.50

Crispy French Fries ~ \$4.00

Cup of Soup ~ \$4.00

Cup of Green Chile ~ \$5.00

~~ Beverages ~~

Coffee

Regular or Decaffeinated

Hot Tea,

Iced Tea per Liter \$2.00