



## DINNER MENU

### ENTREES

*Entrée, Salad, Two Sides, Dessert, Coffee, Tea, & Rolls included with all meals*

#### BEEF TENDERLOIN

Served with bordelaise, red wine demi-glaze or béarnaise sauce \$35.00

#### DONOVAN'S PORK ROAST

Served with a mushroom port wine sauce \$28.00

#### GINGER PORK

Covered with a currant glaze \$27.00

#### SALMON FILET

Served with a lemon dill or hollandaise sauce \$30.00

#### PARMESAN CHICKEN

Lightly dressed in parmesan & herbs \$25.00

#### COUNTRY CAPTAIN

A Columbus favorite served over rice with currants & almonds \$27.00

#### CHICKEN CORDON BLEU

Tender breast of chicken stuffed with ham & Swiss cheese \$27.00

#### CHICKEN NORMANDY

Breast of chicken dressed in a cognac cream sauce with mushrooms and granny smith apple \$28.50

#### CREAMED CHICKEN & MUSHROOMS

Served over a delicate pastry shell \$25.00

### SALADS

Green Salad with diced tomatoes, American cheddar & Ranch dressing

Spring Greens with strawberries, dried cranberries, glazed nuts, feta cheese & Wynn House dressing

### SIDES

Italian Green Beans – Asparagus or Broccoli with lemon butter or hollandaise sauce

Parsley Potatoes – Twice Baked Potatoes – Chive Stuffed Potatoes – Wild Rice Casserole

Squash Casserole – Roasted Asparagus – Spinach Mold – Herb encrusted Seasonal Baked Tomato Half

### DESSERTS

Apple Cobbler & Ice Cream – Chocolate Heaven – Chocolate Chip Pie

Calypso Ice Cream Delight

*thewynnhouse.com – 706.323.1895 – Pricing for inside Seated Dinner Service*

