



WINTUN

D I N N E R H O U S E

Weddings ■ Anniversaries ■ Corporate Events

Team Building Meetings ■ Special Events

Call us at (530) 458-8844 ext. 6834

to book your event at the Wintun Dinnerhouse

Appetizers

***Margarita Jumbo Shrimp Cocktail**

\$9.00

This tequila and lime infused delight is served with our own special cocktail sauce

Spinach Artichoke Dip

\$8.00

Spinach, Artichoke Hearts, green onions and water chestnuts in a cream cheese base served warm, with Herbed Cibatta Bread.

***Crab Cakes**

\$9.00

Lightly Breaded and full of flavor served with a tangy remolade sauce

***Coconut Prawns**

\$10.00

Deep Fried Golden coconut breaded prawns served with Jamaican Cocktail sauce.

Soup

Soup of the Day

Cup \$3.00

Bowl \$5.00

Prepared Fresh Daily – Please ask your server for Today's Selection

House Salads

Wintun Dinner Salad

Mixed Greens served with Tomato, Red Onion, Cucumber and choice of dressing.

\$7.00

Caesar Salad

Crisp Romaine, House made Croutons, Parmesan Cheese and Wintuns Caesar Dressing.

\$8.00

Specialty Salads

Spinach Salad

Tender Spinach Leaves tossed lightly in our Raspberry Vinaigrette composed with Sliced Egg, Tomato, Red Onion French Roquefort and Toasted Almonds.

\$8.00

Jackson Square Salad

Mixed Greens served with Bay Shrimp, Tomato, Hard Boiled Egg, Avocado and Blue Cheese. Served with choice of dressing.

\$9.00

Directors Choice Menu

All Entrees Choices include the choice of soup or House salad.

From our Select Menu choice add a Specialty Salad for \$3.00

Royal Flush Surf and Turf

Petit Bacon Wrapped 5oz Tenderloin with your choice of

Shrimp Scampi

Crab Cakes

Citrus Jumbo Scallops

Cedar Plank Salmon

\$19.99

*** Chicken Marsala**

Chicken Breast braised with Sliced Mushrooms, Garlic and Served with Rice pilaf and fresh Seasonal Vegetables

\$15.00

***Shrimp Scampi**

Jumbo Shrimp sautéed in Garlic, with Mushrooms and white Wine Finished with a rich butter sauce Served on a bed of Angel Hair Pasta

\$19.00

***Cedar Plank Salmon**

Fresh Salmon Filet oven baked on cedar plank paired with Huckleberry Marmalade served with Rice Pilaf and Fresh Seasonal Vegetables

\$18.00

***Wintun Smoke House BBQ Platter**

House Smoked Tri Tip & Our Special Seasoned Baby Back Ribs Served with Hardy Ranch style Beans and Cole slaw

\$9.95



Parties of 8 or more we add an 18% gratuity

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Wintuns Favorites

All Entrees served with Fresh Baked Bread, Butter and Choice of Soup or House Salad, and Daily Seasonal Vegetables

Add \$3.00 for Specialty Salad

Choices for all entrees except pasta:

Roasted Garlic Mashed Potato, Harvest Rice Pilaf, Seasoned Potato Wedges or Baked Potato

Macadamia Halibut

Pacific Halibut filet macadamia nut breaded, grilled and served with a citrus butter.

\$25.00

*** Filet Mignon**

Grilled Tenderloin, aged to make this filet even sweeter and more flavorful.

8 oz. ~ \$32.00

Chicken Fettuccini

Sautéed Chicken with Shallots, Garlic and Cracked Black Pepper Tossed hot with Fettuccini pasta finished in our House made creamy Alfredo Sauce

\$20.00

***New York Steak**

This steak offers a blend of flavor and tenderness, the best of both worlds.

12 oz. ~ \$27.00

*** Prime Rib**

Served Friday and Saturday Nights Only

House specialty slow roasted Choice Prime Rib, Served with Au Jus & Creamed Horseradish.

10 oz. ~ \$18.00

14 oz. ~ \$24.00

Beer Battered Prawns

Five large Butterflied Prawns dipped in our House Beer Batter deep fried to a golden brown, served with a zesty Cocktail Sauce

\$26.00

***Ribeye Steak**

A Tinder Char Broiled

12oz Beef Ribeye Cooked to Perfection

\$18.00

Try one of our Specialty Dessert
from our Dessert Tray

Ask about our next Chefs Invitational
Dinners, held each month in Wintun