Feathers Café

*Monthly Special |Beef or Chicken Fajita Platter | $18.99*

Traditional beef or chicken fajitas prepared with peppers and onions. Served with refried beans, Spanish rice, and flour tortillas.

Available after 10:30AM

Mother’s Day Special

***Chicken Paillard | $16.99***  
8-ounce chicken breast pounded flat and marinated in wine, lemon juice, shallots, olive oil, and garlic.  
Breast is grilled to a golden brown and topped with arugula and cherry tomatoes.  
Served with your choice of sides, dinner roll, and butter.

**Available after 10:30AM.**  
**Add a strawberry shortcake for an additional $4.99.**

Memorial Day Special

***BBQ Burnt Ends | $19.99***  
Our overstuffed burnt-end sandwich, served on a toasted roll, topped with creamy coleslaw and an onion ring. Served with your choice of sides.  
**Available Friday, May 26, 2023, through Monday, May 29, 2023, after 1030 AM.**

**MoonShadow Grille**

*Monthly Special |Blackened Salmon | $45*

10-ounce Cajun rubbed fresh filet salmon mesquite grilled, oven baked, or pan fried served with your choice spring salad or Chef’s soup, choice of one side, and bread service

Memorial Day Special

***Ribeye with Half Rack of BBQ Pork Ribs | $56***  
8-ounce Prime ribeye cooked to perfection and half rack of fall-off-the-bones BBQ pork ribs served with your choice of spring salad or Chef’s soup, choice of one side, and bread service.  
**Served Friday, May 26, 2023, through Monday, May 29, 2023, from 4PM - 10PM**

**Mother’s Day**

**APPETIZERS**

**Tzatziki with Pita Bread | $16  
Shrimp Cocktail | $16  
Spinach Artichoke Dip | $12**

## ENTRÉES:

All entrées are served with spring mix salad or Chef’s soup and two sides: Chef's vegetable, baked potato, wild rice pilaf, garlic mashed potatoes, steak fries, or sweet potato fries, and bread service.

***Creamy Chicken Pomodoro | $40***  
Lightly breaded, pan-seared chicken breast served on top of linguine pasta, tossed in a creamy garlic and tomato sauce.

***Slow Roasted Prime Rib***  
**King | $56 Queen | $45**

***Crab-Stuffed Salmon | $47***  
Salmon filet filled with savory crab and topped with beurre blanc sauce

***Ribeye | $55***  
16-ounce Prime ribeye filet, mesquite grilled to perfection

***Lamb Chops with Chimichurri Sauce | $45***

***Add Lobster Tail | Market Price***

## DESSERTS

**Tiramisu | $12  
Decadent Chocolate Cake | $11  
Salted Caramel Lava Cake | $12**

**Mojave Roast**

MAY DRINK SPECIALS

**CARAMEL LATTE**  
Espresso shot with steamed milk and caramel syrup.  
***Served hot, cold, or blended. Non-dairy options available.***

MAY CRAFTED TEAS

**PASSION COLADA**  
Green tea with passion fruit and coconut syrups.  
Served hot or cold over ice.

**STRAWNANA**  
Green tea with strawberry and banana syrups.  
Served hot or cold over ice