



## TRUTH NIGHT!!!

Well, if last night was “**FISH TALE**” night, tonight must be “**Truth Night**”. Have no fear though, for even on “**Truth Night**” there’s normally a few whoppers left unchallenged. Tonight’s menu is one of the signature menus of Five Rivers Lodge. Jay and Chef Nick have worked long and hard to figure out just the right amount of apple, mesquite, cherry and other woods that give these Filets their unique flavor. We hope you enjoy this fine cut of beef cooked to your favorite temperature. Strawn and Rocky wished all of you well as they begin their travels home!

*Bon Appetite!*

*Jay, Mary, Jim, Chef Nick and all the Staff*

### *Hors d'oeuvres*

*Roasted Garlic Bread with Gorgonzola Cheese  
Stuffed New Potatoes  
Crudités*

### *Appetizer*

*Seared Scallops with Cider~Brown Butter*

### *Salad*

*Marinated Tomato and Mozzarella*

### *Entrée*

*Cold~Smoked Seared Filet Mignon  
Gruyere Scalloped Potatoes  
Sautéed Baby Carrots*

### *Dessert*

*Chocolate Pot Au Crème*

### *“Lewis and Clark’s Journal Entry for Today, 20 May 1805”*

*At 11:00 a.m., the Corp of Discovery reaches the mouth of the Musselshell, a “handsome bold river” flowing into the Missouri from the south. Hunters who walk five miles up the Musselshell return reporting a fine stream flowing in from the west; the captains name this Sacagawea River, honoring her recent valor.*