QUEENS OF COUNTRY

TRIBUTE DINNER SHOW

MENU

PATSY CLINE – “Crazy” Southern Salad

A salad to make you go “Crazy” — mixed baby greens and crisp apples that will have you “Walkin After Midnight” for another taste. Dried cranberries, candied pecans and crumbled goat cheese come together so beautifully you’ll say “She’s Got You.” Finished with pickled red onion and maple-apple cider vinaigrette for a “Sweet Dreams” ending.

Butcher Holler Bourbon Chicken

A Coal Miner's Daughter's favorite Saturday night supper, Kentucky bourbon-glazed seared chicken breast, smoked Gouda stone-ground grits, honey-roasted baby carrots, country ham & cracked black pepper jus, and crispy shallots. And if somebody reaches for your plate tell them they might just be headed for “Fist City.”

Dolly's Hummingbird Cake

After working “9 to 5,” treat yourself to banana-pineapple spice cake dressed in a “Coat of Many Colors,” with cream cheese frosting, toasted pecans, caramelized pineapple and strawberry sauce. It’s “Pure and Simple” Southern sweetness that might just have you begging, “Jolene,” don’t take my dessert away!

INN OF THE MOUNTAIN GODS
RESORT & CASINO