



June 1- June 14
Three Course Dinner Menu- \$35

Choice of One Starter:

Clam Chowder

Steak House Salad

Caesar Salad

Choice of One of Entrée:

8 oz. Filet

The most tender cut of Midwestern beef, broiled expertly to melt-in-your-mouth

Stuffed Chicken Breast

Oven roasted free-range double chicken breast stuffed with garlic herb cheese

Sizzling Blue Crab Cakes

Two jumbo lump crab cakes with sizzling lemon butter

□

(Additional Charge)

16 oz. NY Strip...\$14.95

USDA Prime cut, full bodied, slightly firmer than a ribeye

12 oz. Ribeye...\$14.95

USDA Prime cut, well marbled for peak flavor and deliciously juicy

□

Entrée Additions (Additional Charge)

Bleu Cheese Crust...\$4

Six Grilled Shrimp...\$13

Horseradish Crust...\$4

Oscar Style...\$13

5oz. Lobster Tail...\$17

Choice of One Personal Side Dish:

Creamed Spinach

Garlic Mashed Potatoes

Sweet Potato Casserole (additional charge) ...\$4.00

Dessert:

Cheesecake & Almond Bark

□

Suggested Wine and Cocktail Pairings:

Terrazas de los Andes "Altos del Plata" Malbec...\$11

Two Oceans Chardonnay...\$9

Nola Mule (feat. Ketel One vodka)...\$14

We regret that substitutions are not available with this special offer

Tax & gratuity not included