



## Restaurant Week 2011

**\$35.00 Dinner Menu**

### **Your choice of one of the following starters:**

*Gumbo, Steak House Salad with House Vinaigrette or Caesar Salad*

### **Your choice of one of the following entrées:**

#### **Petite Filet**

*The most tender cut of corn-fed Midwestern beef broiled expertly to melt-in-your-mouth.*

#### **Chef's Fish Selection**

*Fresh fish selection broiled and served with sizzling lemon butter.*

#### **Sizzlin' Blue Crab Cakes**

*Three jumbo lump crab cakes served sizzling with lemon butter.*

#### **Stuffed Chicken Breast**

*Oven roasted free-range chicken breast stuffed with garlic herb cheese and served with lemon butter.*

#### **Entrée additions (supplemental charge):**

*Bleu Cheese Crust \$3.00   Au Poivre Sauce \$3.00   Six Large Shrimp \$12.00  
Oscar Style (crab cake, asparagus and béarnaise sauce) \$14.00*

### **Your choice of one of the following personal side items:**

*Creamed Spinach or Garlic Mashed Potatoes or Sautéed Mushrooms*

#### **Dessert:**

*Cheesecake with fresh berries in sweet cream sauce.*

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## **Restaurant Week Special Wine Features**

**Offered by the bottle for \$38.00**

**Terra d'Oro, Pinot Grigio, Santa Barbara County, CA**

**Napa Cellars, Chardonnay, Napa Valley, CA**

**Napa Cellars, Pinot Noir, Napa Valley, CA**

**Joel Gott, "Blend No. 815", Cabernet Sauvignon, CA**

**No Substitutions Please | Tax & gratuity not included**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.  
Before placing your order, please inform your server if a person in your party has a food allergy.*



## **Restaurant Week 2011**

### **\$20.00 Lunch Menu**

#### **Your choice of one of the following starters:**

*Gumbo, Steak House Salad with House Vinaigrette or Caesar Salad*

#### **Your choice of one of the following entrées:**

##### **6 oz Filet**

*The most tender cut of beef broiled expertly to melt-in-your-mouth.*

##### **Chef's Fish Selection**

*Fresh fish selection broiled and served with sizzling lemon butter.*

##### **Sizzlin' Blue Crab Cakes**

*Two jumbo lump crab cakes served sizzling with lemon butter.*

##### **Marinated Chicken**

*Broiled chicken breast marinated in garlic and herbs.*

#### **Entrée additions (supplemental charge):**

*Bleu Cheese Crust \$3.00   Au Poivre Sauce \$3.00   Six Large Shrimp \$12.00*

*Oscar Style (crab cake, asparagus and béarnaise sauce) \$14.00*

#### **Your choice of one of the following personal side items:**

*Creamed Spinach or Garlic Mashed Potatoes*

#### **Dessert: (supplemental charge):\$4.50**

*Cheesecake with fresh berries in sweet cream sauce.*

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**Napa Cellars, Chardonnay, Napa Valley, CA**

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