



**~Restaurant Month~**

**Three Course Dinner Menu- \$36**

**Your Choice of One Starter:**

***Steak House Salad***  
***Soup of the day***

**(Additional Charge)**

***Seared Ahi-Tuna...\$9.95***

*Ahi-tuna perfectly complemented by a spirited sauce with hints of mustard and beer.*

**(Additional Charge):**

***Calamari...\$9.95***

*Our calamari is lightly fried and tossed with a sweet and spicy Asian chili sauce.*

**Your Choice of One of Entrée:**

***8 oz. Petite 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*

***Barbecued Shrimp***

*Large shrimp sautéed in a reduced white wine, butter, garlic and spices on a bed of roasted garlic mashed potatoes*

**(Additional Charge)**

***16 oz. NY Strip...\$14.95***

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

**Entrée Additions (Additional Charges):**

*Bleu Cheese Crust...\$5*

*Six Grilled Shrimp...\$15*

*Horseradish Crust...\$5*

*Oscar Style...\$15*

*5oz. Lobster Tail...\$17*

**Your Choice of One Personal Side Dish:**

*Creamed Spinach*

*Garlic Mashed Potatoes*

*Sweet Potato Casserole Full Portion (additional charge) ...\$5.00*

**Dessert:**

*Chef's Seasonal Duo*

***Two Glass Wine Pairing...\$18***

**Starter Course Choice**

***Sauvignon Blanc*** by Los Cardos or ***Chardonnay*** by Two Oceans

**Entrée Course Choice**

***Cabernet Sauvignon*** by Santa Rita or ***Pinot Noir*** by Formation

**No Substitutions – AVAILABLE EVERYDAY EXCEPT FOR SATURDAY**

**Tax & gratuity not included**