

BOCA RESTAURANT MONTH 2018



~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 | Tax & gratuity not included