

~Summer Restaurant Week~

August 17 - August 30th, 2020

Dinner Menu

\$55

Your choice of one of the following:

Caesar Salad
Steak House Salad
Crab stuffed mushrooms

Your choice of one of the following entrées:

Filet

8 oz. of our most tender cut of Midwestern beef, topped with shitake mushroom demi glace

Crab Crusted King Salmon

Seasoned Wild King Salmon broiled to perfection, topped with crab stuffing and served with lemon butter

Petit Ribeye

12 oz USDA Prime, marbled for flavor & deliciously juicy.

Entrée Compliments (additional charge):

Blue Cheese Crust \$5 / Lobster Tail \$18 / Oscar Style \$15 / Six Seasoned Grilled Shrimp \$15

Your choice of one of the following personal side items:

Creamed Spinach
Garlic Mashed Potatoes
Fresh Steamed Broccoli

Dessert:

Classic New York Mini Cheesecake with Raspberry Coulis

Restaurant Week Beverage Pairings

<i>Moscato, La Perlina, Puglia, Italy, NV</i>	<i>\$35</i>
<i>Francis Ford Coppola, Chardonnay, Monterey County, California</i>	<i>\$35</i>
<i>Malbec, Terrazas de los Andes, Mendoza, Argentina,</i>	<i>\$35</i>
<i>14 Hands, Cabernet Sauvignon, Columbia Valley, Washington</i>	<i>\$35</i>

No Sharing or Splitting Please/ No Substitutions Please | Tax & Gratuity Not Included