

# 2020 Restaurant Week Dinner Menu

Choices from this menu are \$35 per person for the 3-course meal.

## starters (select one)

**CAESAR SALAD\*** fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan & fresh ground black pepper (500 cal)

**STEAK HOUSE SALAD** iceberg, baby arugula & baby lettuces with grape tomatoes, garlic croutons, red onions & balsamic vinaigrette (460 cal)

## entrées (select one)

**PETITE FILET\*** 6 oz tender corn-fed midwestern beef topped with shiitake demi sauce (320 cal)

**BARBECUED SHRIMP** large shrimp sautéed in reduced white wine, butter, garlic & spices on a bed of roasted garlic mashed potatoes (790 cal)

**MIXED GRILL\*** three guest favorites—4 oz filet, garlic herb cheese stuffed oven roasted free-range chicken breast, homemade jumbo lump crab cake (740 cal)

## entrée complements

**BLEU CHEESE CRUST** (200 cal) | 5

**LOBSTER TAIL** (50 cal) | market price

**TRUFFLE CRUST** (140 cal) | 6

**SHRIMP** (100 cal) | 15

**OSCAR STYLE** (520 cal) | 15

## sides (select one)

**MASHED POTATOES** with a hint of roasted garlic (240 cal)

**CREAMED SPINACH** a ruth's classic (350 cal)

## dessert

**MINI CHEESECAKE** with raspberry coulis

## PERFECTLY PAIRED WITH

la perlina, **moscato**, puglia, italy (710 cal) | bottle 35

franciscan estate, **chardonnay**, monterey-napa counties, california (600 cal) | bottle 35

terrazas de los andes, **malbec**, "altos del plata", mendoza, argentina (640 cal) | bottle 35

50 acres, **cabernet sauvignon**, california (620 cal) | bottle 35

## No Substitutions Please | Tax & Gratuity Not Included

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. \*Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.