

Restaurant Week 2013

FIRST COURSE

~ Choice of Salad ~

Caesar Salad, Classic Dressing
Center-Cut Iceberg - Our version of the Wedge,
with Chopped Egg, Tomato, Bacon Bits & either
Morton's Blue Cheese Dressing or
Thousand Island Dressing
Baked Five Onion Soup - Crusted with Swiss Cheese

SECOND COURSE

~ Choice of Entrée ~

6 oz. Filet Mignon
Honey Chili Glazed Salmon - w/ Vegetable Relish
Chicken Bianco - Artichoke, Capers & White Wine Sauce
Double-Cut Prime Pork Chop
8 oz. Filet Mignon - \$10 – *Additional Charge*

Accompaniments

~ Choice of One ~

(Individual Portions)

Creamed Corn
Steamed Fresh Broccoli, Hollandaise Sauce
Mashed Potatoes - Sour Cream, Garlic or Horseradish

THIRD COURSE

~ Choice of Dessert ~

(Individual Portions)

Cheesecake
Double Chocolate Mousse

\$30.13 Dinner Menu

~No Substitutions~