

RESTAURANT WEEK

\$40 (*per person)

Four Course Dinner

Choose one item from each course

~ Appetizer ~

Potato Skins two potato halves deep fried, seasoned well, & stuffed with Monterey Jack & Cheddar cheeses, bacon, topped with scallions, and served with our buttermilk ranch dressing

Shrimp Cocktail three shrimp served with our tangy cocktail sauce

~ Soup or Salad ~

Cup of Soup Du Jour your server will describe today's selection (Add clam chowder for \$ 1)

Caesar Salad Romaine tossed with Caesar dressing and croutons, topped with Parmesan cheese

Tableside salad bar a choice of ten toppings to create your own salad

~ Entrees ~

Each entrée comes with one choice from our side selections, along with fresh baked bread

Wild Rice Pilaf Baked Potato Steamed Broccoli

Mashed Potatoes French Fries

Prime Rib a pound & a quarter with Ruby Port Au Jus & our creamy horseradish sauce

Filet Mignon 10 ounce cut of our most tender hand cut steak

Grilled Lamb Chops extra thick chops grilled & served over a rosemary-mint glaze

~ Dessert ~

Carrot Cake three layers with cream cheese frosting & walnuts

Chocolate Oblivion made with semi-sweet chocolate chips & topped with raspberry sauce

*Price does not include sales tax or gratuity