

Monday, Tuesday, Wednesday Only



Four Course Entree

~ 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 3 Jumbo Shrimp served chilled with our zesty 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

Mixed Green Salad mixed greens with cabbage, carrots, tomato, cucumber and croutons

Tableside salad bar (after 3:30) a choice of ten toppings to create your own salad

~ Entrees ~

All entrees include one appetizer, one soup or salad and
one choice from our side selections, along with fresh baked bread

Wild Rice Pilaf Baked Potato Steamed Broccoli French Fries

~ \$28 per person* ~

Blackened Sirloin Steak

Sirloin flame broiled to the peak of tenderness with a
sweet & spicy onion, bell pepper relish

Stroganoff Linguine

Beef tips, tossed with a savory stroganoff sauce

Blackened Salmon

Seasoned fillet of salmon, flame broiled and
Served with a sweet salsa

~ \$38 per person* ~

Standard Cut Prime Rib

Our award-winning specialty served with Ruby Port
Au Jus and our creamy horseradish sauce

BBQ Baby Back Ribs

Slow roasted, fall-off-the-bone tender ribs
Glazed with our classic BBQ sauce

New York Fromage Style

A 10 oz NY Strip grilled to perfection and served with
our delicious fromage

~ Dessert ~

Carrot Cake or Chocolate Cake

*Price does not include sales tax or gratuity