

Thursday Night Steak Out

3 COURSE DINNER \$39^{pp}

STARTERS

SIMPLE LITTLE SALAD

chopped greens, petite tomatoes, chickpeas, cucumbers, choice of dressing

CAESAR SALAD

crisp romaine tossed w/ housemade dressing,
baked semolina croutons, pecorino romano

TODAY'S SOUP

MAIN PLATES – LAND

served with creamed spinach & mashed potatoes, choice of sauce

8oz FILET MIGNON

14oz CHAIRMAN'S RESERVE NY STRIP STEAK

10oz MARINATED SKIRT STEAK

MAIN PLATES – SEA

served with mashed potatoes & asparagus

PEPPER CRUSTED SUSHI GRADE TUNA

GRILLED DUO: SEA SCALLOPS & SHRIMP
lemon, garlic, herb sea salt & virgin oil

DESSERT

CHEF'S DESSERT SELECTION