

*Choices from this menu are \$45 per person for the 3-course meal.*

*September 1 - September 30, 2021*

**starters (select one)**

**SOUP DU JOUR**

**CAESAR SALAD\*** (500 cal)

**STEAK HOUSE SALAD** (50 cal)

**entrées (select one)**

**6 oz FILET AND SHRIMP\*** 6 oz midwestern filet with three shrimp (310 cal)

**STUFFED CHICKEN BREAST** oven roasted double chicken breast, garlic herb cheese, lemon butter (720 cal)

**CHEF'S FEATURED FISH & SHRIMP**

**entrée complements**

**LOBSTER TAIL** (50 cal) | +19

**BLUE CHEESE CRUST** (200 cal) | +6

**OSCAR STYLE** (520 cal) | +18

**GRILLED SHRIMP** (100 cal) | +17

**dessert (select one)**

**MINI BREAD PUDDING** served with Jack Daniel's whiskey sauce (320 cal)

**BERRIES & CREAM** served with sweet cream sauce (210 cal)

**PERFECTLY PAIRED WITH**

**concannon chardonnay**, monterey county, california 6oz | +11

**daou cabernet sauvignon**, paso robles, california 6oz | +17

**ruth's manhattan**, woodford reserve, southern comfort, black cherry (170 cal) | +14

**No Substitutions Please | Tax & Gratuity Not Included**

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request. If you have a food allergy, please speak to the manager, chef, or your server before placing your order. \*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.