



*Lower your spending*

WITHOUT LOWERING YOUR STANDARDS

### SALAD

#### Steak House Salad

*Iceberg, Romaine and baby lettuces with cherry tomatoes, garlic croutons and red onions.*

*Choice of dressing*

### ENTRÉES

*(Choice of one)*

#### Petite Filet Mignon

*The most tender cut of corn-fed Midwestern beef, broiled expertly to melt in your mouth*

#### Salmon Filet

*Broiled North Atlantic salmon*

#### Mixed Grill

*A 4 oz. tenderloin filet prepared to your liking, an oven roasted free-range chicken breast stuffed with garlic herb cheese, our home-made jumbo lump crab cake baked until golden brown and a broiled tomato.*

#### Stuffed Chicken Breast

*Oven roasted chicken breast with garlic herb cheese and served with lemon butter*

### ACCOMPANIMENTS

*(Served family style - per two guests)*

Mashed Potatoes

Creamed Spinach

### DESSERTS

*(Choice of one)*

Chocolate Sin Cake

Cheesecake with Fresh Berries

Choice of coffee or hot tea

*\$50 all inclusive menu, includes tax and gratuity.*



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**SALADS**

*(Choice of one)*

**Steak House Salad**

*Iceberg, Romaine and baby lettuces with cherry tomatoes, garlic croutons and red onions.*

*Choice of dressing*

**Caesar Salad**

*Fresh crisp romaine tossed with romano cheese, garlic croutons and creamy caesar dressing. Topped with shaved parmesan cheese and sprinkled with fresh ground pepper.*

**ENTRÉES**

*(Choice of one)*

**Filet Mignon**

*The most tender cut of corn-fed Midwestern beef, broiled expertly to melt in your mouth*

**Stuffed Chicken Breast**

*Oven roasted chicken breast with garlic herb cheese and served with lemon butter.*

**Salmon Filet**

*Broiled North Atlantic salmon*

**Petite Filet & Crab Cakes**

*The most tender cut of corn-fed Midwestern beef, broiled expertly to melt-in-your mouth, and two of our jumbo lump crab cakes with sizzling lemon butter.*

**ACCOMPANIMENTS**

*(Served family style - per two guests)*

Mashed Potatoes

Creamed Spinach

**DESSERTS**

*(Choice of one)*

Chocolate Sin Cake

Cheesecake with Fresh Berries

Choice of coffee or hot tea

*\$60 all inclusive menu, includes tax and gratuity.*



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### APPETIZERS

*(Choice of one)*

#### Shrimp Cocktail

*Plump shrimp dressed with your choice of classic Creole remoulade or our spicy New Orleans home style cocktail sauce.*

#### Blackened Tuna

*Fresh Yellowfin Tuna grilled to perfection with our famous New Orleans blackening spices.*

### SOUP OR SALAD

*(Choice of one)*

#### Louisiana Seafood Gumbo

*A New Orleans tradition, slightly spicy with shrimp, sausage and crabmeat.*

#### Steak House Salad

*Iceberg, Romaine and baby lettuces with cherry tomatoes, garlic croutons and red onions. Choice of dressing*

### ENTRÉES

*(Choice of one)*

#### New York Strip

*A favorite- this USDA Prime cut has a full bodied texture that is slightly firmer than the ribeye.*

#### Stuffed Chicken Breast & Crab Cakes

*Oven roasted chicken breast with garlic herb cheese and served with lemon butter and two of our jumbo lump crab cakes with sizzling lemon butter.*

#### Salmon Filet

*Broiled North Atlantic salmon*

#### Petite Filet & Stuffed Lobster Tail

*The most tender cut of corn-fed Midwestern beef, broiled expertly to melt-in-your mouth. Caribbean Lobster tail topped with crab meat stuffing.*

### ACCOMPANIMENTS

*(Served family style - per two guests)*

Mashed Potatoes • Creamed Spinach

### DESSERTS

*(Choice of one)*

Chocolate Sin Cake • Cheesecake with Fresh Berries

Choice of coffee or hot tea

*\$75 all inclusive menu, includes tax and gratuity.*