

Three Course

Select one item from each category below....

29.99

SOUP OR SALAD

Caesar Salad

Romaine Lettuce, Tossed in
Caesar Dressing, with
Parmesan Cheese and House
Croutons

House Salad

Arcadian Spring Mix, with
Red Onion, Cherry Tomato,
Cucumber and Pepperoncini,
with Mediterranean Dressing.

Soup du Jour

Our House Soup of the Day

Substitute Lobster Bisque or
Mushroom Brie +1.99

MAIN COURSE

12 oz New York Strip

Finished with Cowboy Butter, Paired with Whipped Potatoes and
Seasonal Vegetables

Pairs Well with Cooper & Thief, Bourbon Barrel Red 14/52

Lobster & Shrimp Fettuccine

Cold Water Lobster Meat & Pan Seared Gulf Shrimp, Served atop
Fettuccine Pasta, Sautéed in a White Wine Cream Sauce

Pairs Well with Freelanders, Chardonnay 12/46

Dijon & Pistachio Crusted Trout

Paired with Creamy Parmesan Risotto and Seasonal Vegetables

Pairs Well with Kim Crawford, Sauvignon Blanc 12/46

Maker's Mark Ribs

Full Rack of Ribs Paired with Seasoned Fries and House Made Cole Slaw

Pairs Well with Smoked Old Fashion 15

DESSERT

Swiss Chocolate Mousse -GF-