

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

Maker's Mark Ribs

Full Rack of Ribs Paired with Seasoned Fries and House Made Cole Slaw
Pairs Well with Smoked Old Fashioned

17 oz T-Bone

Finished with Cowboy Butter, Paired with Whipped Potatoes and
Seasonal Vegetables
Pairs Well with Cooper & Thief, Bourbon Barrel Red

Halibut Piccata

Paired with Garlic Whipped Potatoes and Seasonal Vegetables
Pairs Well with Kim Crawford, Sauvignon Blanc

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 Freeland, Chardonnay

DESSERT

Swiss Chocolate Mousse -GF-

New York Style Cheesecake
with Raspberry Drizzle