

Three Course

Select one item from each category below...

29.99

SOUP & 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

T-Bone

17oz Certified Angus Beef T-Bone, Grilled Over Oak Wood Fire, Finished with Cowboy Butter, Paired with Whipped Potatoes and Seasonal Vegetables

Lobster & Shrimp Fettuccine

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

Prime Rib

12 oz Slow Roasted Prime Rib, Paired with Whipped Potatoes and Seasonal Vegetables

Parmesan Crusted Grouper

Pan Seared Parmesan Crusted Grouper, Paired with Creamy Parmesan Risotto and Seasonal Vegetables

Bone in Pork Chop

16oz Bone-In Pork Chop, Grilled Over Oak Wood Fire, Glazed with Brown Sugar Apple Dijon Sauce, Paired with Whipped Potatoes and Seasonal Vegetables

DESSERT

New York Cheesecake

with Strawberry Drizzle

Chef's Selection

Our House Dessert of the Day