

## restaurant week

Friday, January 27th to Sunday, February 5th

## Three-Course Dinner for \$55

# soup or salad

### LOUISIANA SEAFOOD GUMBO

andouille sausage, shrimp, and crab meat

### CAESAR

fresh romaine hearts, romano cheese, creamy caesar dressing, shaved permesan and fresh ground pepper

### STEAK HOUSE SALAD

iceberg, baby lettuces, grape tomatoes, garlic crutons, and red onions

## entrée selections

### PETITE FILET

tender corn-fed midwestern beef, broiled to your liking

#### PORK LOIN

premium reserve pork loin that is flavorful and juicy

### STUFFED CHICKEN BREAST

oven roasted free-range chicken breast, garlic herb cheese, and lemon butter

### SPICY SALMON

seared salmon, crispy shrimp honey-thai sauce

# personal side selections

MASHED POTATOES

CREAMED SPINACH

Restaurant Week 2-3 Bonus ADD ANY DESSERT, \$2 OFF ADD ANY APPETIZER, \$3 OFF