



# 2023 RESTAURANT WEEK

## 4 COURSE DINNER - \$40

*Choice of 1 from each Course*

### BEVERAGE

#### **Non-Alcoholic Beverage**

Coke, Diet Coke, Sprite, Lemonade, Tonic, Root Beer, Perrier  
Tea (Iced Unsweet, Iced Sweet or Hot), Coffee, Hot Chocolate

#### **Glass of Canyon Road Wine**

Pinot Grigio, Chardonnay, White Zinfandel, Merlot, Cabernet

#### **Glass of House Beer**

Miller Light, Bud Light, Budweiser, Coors Light  
Skidoos Pilsner by Eggenberg

### APPETIZER

#### **Tex Mex Eggrolls**

Served with our chipotle avocado ranch sauce

#### **Our Signature Zucchini Sticks**

Hand breaded and deep fried served with our own ranch dip

#### **Fried Calamari**

Served with our bistro sauce

#### **Potato Skins**

Topped with bacon, scallions and drizzled with ranch

#### **Spinach and Artichoke Dip**

Served with tortilla chips

### SALAD

#### **Garden Salad**

Mixed greens, shredded carrots, tomato, croutons and choice of dressing

#### **Caesar Salad**

Romaine, parmesan cheese, croutons tossed in Caesar dressing

### ENTREE

#### **BBQ Ribs**

½ rack served with fries and coleslaw

#### **Shrimp Scampi**

Shrimp, tomatoes, scallions, garlic in a lemon butter white wine sauce over linguini

#### **Chicken Scallopini**

Sautéed chicken breast with lemon butter, mushrooms and capers  
served over linguini in a light cream sauce

#### **Louisiana Pasta**

Shrimp, chicken, andouille sausage, tomatoes, scallions, spicy creole cream sauce, penne pasta

#### **Broiled Atlantic Salmon**

With honey mustard glaze or lemon butter sauce on a bed of spinach with a side of rice

#### **London Broil**

Marinated flank steak thinly sliced over mashed potatoes with a mushroom wine sauce

### DESSERT

#### **Chocolate Mousse**

Homemade House Specialty! Topped with whipped cream.

#### **Warm Apple Tart**

Topped with vanilla ice cream, caramel sauce and whipped cream.