

## **Lunch - \$15**

### First Course

- Homemade Soup of the day or Chicken Tortilla soup
  - BLT, Mixed Greens or Caesar

### Second Course

- Santa Fe Pasta- Seared shrimp and Mahi tossed with Fettuccini pasta, tomatoes, grilled corn in a parmesan chardonnay cream sauce
- Honey Whiskey BBQ Burger- wood grilled burger basted with Tennessee Honey jack bbq, topped with cheddar cheese, apple smoked bacon and crisp onion rings. Served with choice, fries, tots, fruit or slaw

## **Dinner - \$33**

### First Course

- Lobster Queso with homemade tri-color tortilla chips and fresh pico de gallo
  - Homemade Soup of the day or Chicken Tortilla soup
    - BLT, Mixed Greens or Caesar

### Main Course

- Steak and Tomatoes- 4 two ounce filet beef medallions topped with bruschetta tomatoes and aged smoked provolone cheese. Served with herb roasted Yukon gold potatoes
- Slow Roasted Prime Rib- encrusted with fresh herbs and black pepper, hand carved and served with homemade au jus and creamy horseradish sauce. Served with choice of loaded baked potato or parmesan mashed potatoes
  - Wood Grilled Scallops topped with Sundried Tomato Buerre Blanc. Served with roasted vegetable grain salad
  - Chipotle BBQ Chicken- wood grilled chicken breast basted with sweet and spicy bbq sauce topped with smoked cheddar cheese, apple smoked bacon, diced tomatoes and green onions. Served with rice pilaf.

### Desserts

- Crème Brule Cheesecake Squares
- Chocolate Brownie with Breyers ice cream, dark chocolate sauce and salted caramel sauce
  - Key lime pie white chocolate sauce