

# RESTAURANT WEEK

## Four Course Dinner

Choose one item from each course

### ~ Appetizer ~

**Shrimp Cocktail** Three shrimp served with our tangy cocktail sauce

**Potato Skins** Two potato halves deep fried, seasoned well, & stuffed with Monterey Jack & Cheddar cheeses, bacon, topped with scallions, and served with our buttermilk ranch dressing

### ~ Entrees ~

All dinners include a choice of a cup of soup de jour, our Caesar Salad, or our Tableside salad bar and fresh mixed vegetables with one choice from our side selections, along with fresh baked bread

Wild Rice Pilaf    Baked Potato    Steamed Broccoli  
Mashed Potatoes    French Fries

### ~ \$20 per person\* ~

#### Sirloin Steak

Sirloin flame broiled to the peak of tenderness

#### Forest Mushroom Chicken

Boneless breast, topped with a savory mushroom sauce

#### Flame Broiled Salmon

Seasoned fillet of salmon, flame broiled and topped with a hint of garlic

### ~ \$30 per person\* ~

#### Standard Cut Prime Rib

Our award-winning specialty served with Ruby Port Au Jus and our creamy horseradish sauce

#### BBQ Baby Back Ribs

Slow roasted, fall-off-the-bone tender ribs  
Glazed with our classic BBQ sauce

#### Fresh Catch

A 10 ounce fillet of fresh fish grilled to perfection

### ~ Dessert ~

**Carrot Cake** Three layers with cream cheese frosting & walnuts

**Chocolate Oblivion** Made with semi-sweet chocolate chips & topped with raspberry sauce

\*Price does not include sales tax or gratuity