



FEB 16 - MAR 12 • 2017

\$35 Dine Around Menu

Appetizer's

Classic Caesar Salad

Lemon, Garlic and a touch of Anchovy Heart of Romaine, Crostini's
Finished with Grana Padano Cheese

Artisan Greens

A blend of Greens with Curled Root Vegetables
Grape Tomato and Dried Sour Cherries Apple Riesling Vinaigrette

Main's

½ Rack Baby Back Ribs

½ Rack of Blackstrap and Whisky BBQ Ribs, Fries, Baked Beans with signature slaw.

Ginger Beef or Ginger Vegetable Bowl

Tossed in Sweet and Spicy Ginger Sherry Sauce Julienne Bell Peppers, Sweet Onions
Japanese Kombu Scented Rice and Tempura Portobello mushrooms.

Jambalaya or Veg Jambalaya

Sausage, chicken, and shrimp sautee with the holy trinity of bell peppers, sweet onion, celery,
fresh garlic and creole cajun spice. Tossed in penne pasta and served with garlic toast.

6oz AAA Roasted Top Sirloin

Considered the Most Flavorful cut with Pan Drip Demi-glace.
Served with Garlic Mashed Potatoes, Frizzled Onions and Roasted Vegetables

Bolognese Pasta

House ground Meat sauce with Fresh Herbs on Spaghetini Pasta. Finished with Parmesan.

Prime Burger

House Ground Sirloin and Striploin Red Onion Marmalade, Smoked Onion Aioli
Smoked Bacon, Wild Mushrooms, Aged Cheddar, Arugula, Tomato, Sweet onions
Signature Marble Rye Kaiser

Beef Enchiladas

Two flour tortillas stuffed with seasoned ground beef and vegetables topped with house made
marinara and mozza jack cheese baked until golden brown and served with tortillas chips, salsa
verde and sour cream.

Desserts

Crème Brule – Rich Vanilla Custard with a sugar Caramel Crust

Cheesecake - House made New York Style baked Cheesecake with Seasonal Berry Coulis.