

restaurant week

Sunday, March 20th to Sunday, March 27th

Three-Course Dinner for \$3995



STEAK HOUSE SALAD

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

CAESAR

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

LOUISIANA SEAFOOD GUMBO

andouille sausage, shrimp and crab meat

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

SALMON FILET

broiled

personal side selections

MASHED POTATOES

CREAMED SPINACH

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



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soup or salad

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- NO SUBSTITUTIONS -