



## \$19.49 3 Course menu

### Starters

(Please choose from one of the following)

**Choice of Soup...** Soup of the day or broccoli cheese soup.

**Classic Wedge Salad...** Bleu Cheese dressing topped with bacon, diced tomatoes and crumbled Bleu cheese.

### Entrées

(Please choose from one of the following)

(May be selected individually)

**Cajun Shrimp & Chicken Pasta...** Our creamy, Alfredo sauce bathes al dente fettuccine pasta ribbons. All topped off with juicy chicken and shrimp sauteed with red bell peppers in our special Cajun butter finished with Parmesan shavings.

**Black Angus Flat Iron Steak...** This juicy 8-ounce cut of Black Angus steak is fire-grilled to perfection, topped with maison butter and served with your choice of two sides.

**Chicken Picata Pasta...** Citrus-seasoned chicken breast is sauteed with California heirloom garlic, artichoke hearts, roasted red peppers and capers then tossed with multi-grain angel hair pasta and a lemon white wine sauce with a touch of fresh basil.

**Black Angus Petit Sirloin...** This mouth-watering 6-ounce fillet-style cut of tender Black Angus sirloin is fire-grilled, topped with maison butter and served with your choice of two sides.

### Desserts

(Please choose from one of the following)

**Vanilla Bean Cheesecake...** A delicious cheesecake made with real vanilla beans, layered with white chocolate mousse and baked in a vanilla graham cracker crust. Topped with white chocolate shavings and served with a fresh strawberry

**Menu not available on event days**

### Beverage

Choice of Fountain Beverage or Iced Tea

\*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions\*\*\*