

# Three Course

Select one item from each category below...

29.99

## SOUP & SALAD

### Caesar Salad

Romaine Lettuce, Tossed in Caesar Dressing, with Parmesan Cheese and House Croutons

### House Salad

Arcadian Spring Mix, with Red Onion, Cherry Tomato, Cucumber and Pepperoncini, with Mediterranean Dressing.

### Soup du Jour

Our House Soup of the Day  
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Substitute Lobster Bisque or Mushroom Brie +1.99

## MAIN COURSE

### 12 oz New York Strip

Finished with Cowboy Butter, Paired with Whipped Potatoes and Seasonal Vegetables

*Pairs Well with Cooper & Thief, Bourbon Barrel Red 14/52*

### BBQ Ribs

Full Rack of Tender BBQ Ribs, Grilled Over Oakwood Fire, Paired with Coleslaw and Seasoned Fries

*Pairs Well with Freelanders, Cabernet Sauvignon 12/46*

### Lobster & Shrimp Fettuccine

Cold Water Lobster Meat & Pan Seared Gulf Shrimp, Served atop Fettuccine Pasta, Sautéed in a White Wine Cream Sauce

*Pairs Well with Freelanders, Chardonnay 12/46*

### 12 oz Prime Rib

Slow Roasted Rosemary and Garlic Prime Rib, Paired with Whipped Potatoes and Seasonal Vegetables

*Pairs Well with Freelanders Cabernet Sauvignon 12/46*

### Dijon & Pistachio Crusted Trout

Paired with Creamy Parmesan Risotto and Seasonal Vegetables

*Pairs Well with Kim Crawford, Sauvignon Blanc 12/46*

### 16 oz Bone-In Pork Chop

Glazed with Honey Garlic Sauce, Paired with Whipped Potatoes and Seasonal Vegetables

*Pairs Well with Sierra Del Mar, Pinot Noir 11/42*

## DESSERT

Swiss Chocolate Mousse