



# MENU 2017





## Menú 1

Domestic Beer or Lemonade

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### APPETIZER

**Bake Onion Soup**  
Simmered with stout beer

Or

**Warm Pita Bread**  
Hummus and celery

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### ENTRÉES

**Philly Cheese Steak**  
Shaved beef with onions in smothering provolone

Or

**Chicken BLT Wrap**  
Flour tortilla wrapped grilled chicken breast, crispy smoked bacon, lettuce, tomato, slaw and chips

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### DESSERT

**Strawberry Short Cake**  
Towering with fresh strawberries and cream

Coffee or Tea

Price per person \$25 dlls  
Tax included + Service Charge





## Menú 2

Domestic Beer or Lemonade

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### APPETIZER

#### Chili Beans

Cheese, onions and tortilla chips

Or

#### Quesadilla Salad

Classic cheese quesadilla topped with southwestern corn and black bean tossed organic salad

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### ENTRÉES

#### Blackened Fish

Cajun remoulade sauce and fries

Or

#### BBQ Burguer

Fresh angus burguer, bacon cheddar, BBQ sauce, fried onions, sesame bun and fries

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### DESSERT

#### Classic Key Lime Pie

Brown sugar and walnut crust, hand whipped cream

Coffee or Tea



Price per person \$30 dlls  
Tax included + Service Charge



### Menú 3

Domestic Beer or Lemonade

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#### APPETIZER

##### Fire Wings (4 pieces)

Buffalo and blue cheese dressings

Or

##### Steak Cobb Salad

Combination of organic greens, tomatoes, egg, grilled steak, maple pepper bacon and blue cheese

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#### ENTRÉES

##### Fish Tacos Baja Style

Soft flour tortillas, shredded cabbage, pickled onions, chipotle lime dressing

Or

##### Skirt and Fries

Worcestershire mopped skirt steak, served with potatoes and broccoli

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#### DESSERT

##### Our Trophy Brownie Sunday

Rich chocolate brownie topped with vainilla ice cream, hand whipped cream, chocolate sauce

Coffee or Tea



Price per person \$35 dlls  
Tax included + Service Charge