

# WEEKNIGHT PICK **3** MENU

THREE COURSES STARTING AT \$19.99 • MONDAY-THURSDAY • 4PM-CLOSE

• DINE IN ONLY •

## FIRST

Choice of:

### SOUP OF THE DAY

### ROASTED GARLIC HUMMUS

Served with pita bread.

### HOUSE SALAD

Romaine and spring mix, carrots, tomato, mozzarella and provolone cheeses.

### SPINACH SALAD WITH PEPPER JELLY VINAIGRETTE

Sundried tomatoes, raisins, pecans, calamata olives, bleu cheese and sesame seeds.

### ZEASAR SALAD

Romaine hearts, Caesar dressing and parmesan.

## SECOND

**ENTRÉE \$19.99**  
CHOOSE ONE

OR

**ENTRÉE \$24.99**  
CHOOSE ONE

### ROTISSERIE CHICKEN

Half chicken roasted on an open flame with our signature seasoning: Pineapple Jalapeño Glaze, Garlic Herb, Sweet Chili Glaze or BBQ. Choice of two sides.

### BEEF SIRLOIN

Baby Bella and Balsamic Infused Glacé. Choice of two sides.

### TENDER PORK ROAST

Seasoned pork roast. Served with a Rosemary Garlic Glacé. Choice of two sides.

### SHRIMP & GRITS

Roasted corn grits topped with wild-caught Gulf shrimp sautéed, Chef Paul Prudhomme's andouille sausage, étouffée sauce.

### SHRIMP BREAUX BRIDGE

Wild-caught Gulf shrimp sautéed in garlic and herbs, penne pasta in spicy cream sauce.

### HALF RACK THAI RIBS

Slow cooked St. Louis style ribs finished on the grill. Fresh ginger infused soy sauce, sweet chili, Asian herbs. Also available BBQ or dry. Choice of two sides.

### BRAISED PROVIMI VEAL

Braised with a natural au jus. Choice of two sides.

### ROTISSERIE SAMPLER

Quarter rotisserie chicken, 3 oz. beef and 3 oz. pork. Choice of two sides.

### TROUT LAFITTE

Fresh Snake River Canyon trout fillet, seared. Wild-caught Gulf shrimp sautéed, spicy cream sauce. Choice of two sides.

### BALSAMIC SALMON

Fresh Atlantic salmon, hardwood grilled, sweet balsamic glaze. Choice of two sides.

### BBQ CHICKEN & RIBS

Quarter chicken, backyard BBQ style & slow-cooked St. Louis style ribs. Choice of two sides.

### THAI RIBS

Large rack slow-cooked St. Louis style ribs finished on the grill. Fresh ginger infused soy sauce, sweet chili, Asian herbs. Also available BBQ or dry. Choice of two sides.

## THIRD

Choice of Small Plate Dessert:

### SWEET POTATO PECAN BREAD PUDDING

### CHOCOLATE CARAMEL BROWNIE

### CLASSIC CHEESECAKE

Choice of sauce: marinated strawberries, praline or turtle



### PREFER A GLASS OF WINE OVER DESSERT?

Skip the third course and substitute a glass of wine for the same price.

Choice of: Backhouse Chardonnay, Woodbridge Moscato, Washington Hills Riesling, Two Vines Merlot-Cabernet