

WEEKNIGHT PICK **3** MENU

THREE COURSES FOR \$19.99

FIRST

Choice of:

SOUP OF THE DAY

ROASTED GARLIC HUMMUS

Served with pita bread.

HOUSE SALAD

Romaine and spring mix, carrots, tomato, Jack cheese.

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

Choice of:

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.

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.

BEEF SIRLOIN

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

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.

THIRD

Choice of:

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