



CLUB CARD MEMBER'S RESTAURANT WEEK 2018

.....
November 29th - December 15th
.....

3 COURSES FOR \$29.00*

BENEFITS THE SHELTER FOR ABUSED WOMEN AND CHILDREN

FIRST COURSE

FRESH MARKET SOUP

ORGANIC KALE CAESAR

romaine, raddichio, toasted hemp seed

FRESH

mixed green lettuces, garden veggies, served with your choice of dressing

SALAD DRESSINGS:

maytag blue cheese, homemade peppercorn ranch, honey lime, classic French, balsamic vinaigrette, maple-miso or "Lemonade", LoCal Italian dressing

SECOND COURSE

SWEET AND SPICY STEAK

tenderloin of beef medallions topped with a mixture of king crab, popcorn shrimp and lobster, sweet and spicy sauce and "lo cal" béarnaise
Served with mashed potatoes and vegetables*

7OZ. FILET MIGNON

served with black peppercorn demi glace, fresh broccoli and a sea salt baked potato

PECAN CHICKEN

grilled breast of chicken topped with pecan bacon, marsala mushrooms and cheddar cheese. served with sour cream mashed potatoes and vegetables

14OZ. NY STRIP STEAK

served with black peppercorn demi glace, fresh broccoli and a sea salt baked potato (Additional 10.0)

CEDAR PLANK SALMON

ancient grains, roasted spaghetti squash, fresh micro salad and yuzu soy

CRISPY - CRUNCHY

battered crispy fish and 4 gulf shrimp, tartar sauce and french fries

CHICKEN VODKA RIGATONI

breast of chicken, vodka tomato sauce, red pepper flake, spinach, homemade rigatoni, freshly grated parmesan

THIRD COURSE

Choose one dessert to split!

MISSISSIPPI MUD

pie in a jar! layers of chocolate mousse, whipped cream and caramel with oreo cookie crumbs

COCONUT CREAM

light as feather coconut cream mousse pie with toasted coconut and whipped cream

ASSORTED GELATOS

3 Scoops Of Homemade Gelato Made By Our Pastry Chef, Samantha
Ask Your Server For Tonight's Selection

UPGRADE

Additional 15.0

10OZ. FILET MIGNON

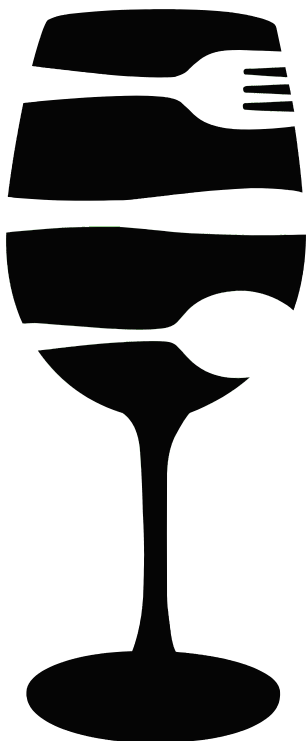
served with black peppercorn demi glace, fresh broccoli and a sea salt baked potato

16OZ. RIB EYE

served with black peppercorn demi glace, fresh broccoli and a sea salt baked potato

MAHI MAC

macadamia encrusted mahi mahi with roasted vegetables, brown sugar-dijon dressing and petite greens



Non-Member price is \$65 per person.

Not a member?

Ask your server how to download The Club Card app

ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE.

* Non member price is \$65 per person. Alert Your Server To Any Food Allergies You May Have. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses.

YabbaDinner.RESTAURANT WEEK