



dineKOP Restaurant Week

Starter

(choose one)

SPICY LOBSTER | *lightly fried, tossed in a spicy cream sauce and served with a tangy cucumber salad*

SEARED AHI-TUNA | *complemented by a spirited sauce with hints of mustard and beer*

CAESAR SALAD | *fresh romaine hearts, romano cheese, caesar dressing, shaved parmesan, and fresh ground black pepper*

STEAK HOUSE SALAD | *iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions, vinaigrette*

LETTUCE WEDGE SALAD | *crisp iceberg, field greens, bacon, bleu cheese crumbles, and bleu cheese dressing*

WHITE BEAN & CHORIZO SOUP | *tomato beef broth, slightly spicy*

Entree

(choose one)

6 OZ. FILET AND BROILED SHRIMP

STUFFED CHICKEN BREAST | *oven roasted free-range double chicken breast, garlic herb cheese, lemon butter*

SALMON FILET | *broiled or with cajun spices*

SEARED JUMBO SEA SCALLOPS | *sweet corn relish and spinach sauté*

Personal Side

(choose one)

MASHED POTATOES

CREAMED SPINACH

FRESH BROCCOLI

SAUTÉED MUSHROOMS

FIRE ROASTED CORN

Dessert

(choose one)

CHOCOLATE TURTLE CHEESECAKE | *cranberry-pecan chocolate bark*

CRÈME BRULÉE | *classic creole egg custard with fresh berries*

FRESH STRAWBERRIES | *sweet cream sauce*

\$40 per guest
excluding tax and gratuity