



dineKOP Restaurant Week 2017

Starter

(choose one)

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*

NEW ORLEANS GUMBO | *chicken and andouille sausage slow cooked in a Cajun roux with rice*

Entree

(choose one)

6 OZ. FILET AND BROILED SHRIMP

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

SIZZLING BLUE CRAB CAKES | *three jumbo lump crab cakes with sizzling lemon butter*

SALMON FILET | *broiled or with cajun spices*

Personal Side

(choose one)

MASHED POTATOES

CREAMED SPINACH

FRESH BROCCOLI

FIRE ROASTED CORN

Dessert

(choose one)

CHEF'S SEASONAL DESSERT DUO

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

FRESH STRAWBERRIES | *sweet cream sauce*

\$40 per guest
excluding tax and gratuity

NO SUBSTITUTIONS, PLEASE. NOT AVAILABLE FOR PRIVATE DINING. OFFER MAY NOT BE COMBINED WITH COUPONS, DISCOUNTS OR OTHER OFFERS.
FOR DINE-IN ONLY.