

§ **SAMPLE DAILY SPECIALS** §

F E A T U R E D W I N E S

DOMAINE CHANDON NAPA SONOMA VALLEY CHAMPAGNE – THE SAME COMPANY THAT CREATES DOM PERIGNON. SUPERB WITH ALL FOOD DURING THIS WONDERFUL HOLIDAY SEASON.....\$28.00/BOTTLE

J. LOHR CHARDONNAY – AN EXCEPTIONAL WHITE WINE, BURSTING WITH TROPICAL FLAVORS. GOES WELL WITH ANY OF OUR DELICIOUS DISHES.....\$6.25/GLASS....\$20.00/BOTTLE

A P P E T I Z E R S

SOUTHWESTERN HAND ROLLED CHICKEN FLAUTAS – FLOUR TORTILLAS STUFFED WITH ROASTED CHICKEN, GREEN CHILES, BELL PEPPERS, RED ONIONS & SPICES – SERVED WITH SWEET CORN & SPICY HONEY CHIPOTLE SAUCES.....\$6.00

FRESH EAST COAST OYSTERS – LIGHTLY BREADED, FLASH-FRIED & SERVED WITH OUR OWN TARTAR & COCKTAIL SAUCES.....\$8.00

S O U P S O F T H E D A Y

HOMEMADE TORTILLA SOUP—WITH WHITE BEANS, ROASTED CORN & A VARIETY OF VEGETABLES IN A TOMATO BROTH. TOPPED WITH CHEDDAR CHEESE & FRIED TORTILLA STRIPS.

OR

HOMEMADE CREAM OF GREEN CHILE & CHICKEN – CHOPPED MILD GREEN CHILES & CHUNKS OF ROASTED CHICKEN.

V E G E T A R I A N E N T R É E

PENNE PASTA – WITH ROASTED EGGPLANT, ZUCCHINI, YELLOW SQUASH, RED ONIONS, GREEN BELL PEPPERS, TOMATOES, MUSHROOMS AND BLACK OLIVES TOSSED WITH ALFREDO SAUCE.....\$14.00

S P E C I A L E N T R É E S

T-BONE – AMERICA’S KING OF STEAKS – 20 OZ.....\$29.00

CHOICE AGED 19 OZ. BONE-IN RIBEYE STEAK—YOUR HAND CUT RIBEYE IS TOPPED WITH AN HERBED COMPOUND BUTTER.....\$29.00

F R E S H S E A F O O D

FRESH GRILLED FILLET OF HAWAIIAN ONO—SERVED WITH A PINEAPPLE MANGO SALSA.....\$20.00

FRESH FILLET OF CATFISH—GRILLED WITH CAJUN SPICES—OR LIGHTLY BEER BATTERED & DEEP FRIED.....\$14.00

STUFFED TROUT – FRESH BONELESS TROUT STUFFED WITH A MIXTURE OF SHRIMP, SCALLOPS, MUSHROOMS & ALMONDS, THEN BROILED.....\$17.00

FRESH GRILLED FILLET OF NORTH ATLANTIC SALMON – WITH DILL SAUCE.....\$17.00

FRESH EAST COAST OYSTERS – LIGHTLY BREADED, FLASH-FRIED & SERVED WITH OUR OWN TARTAR & COCKTAIL SAUCES.....\$19.00

FRESH GRILLED FILLET OF HAWAIIAN MAHI MAHI—SERVED WITH A SPICY MACADAMIA NUT BUTTER.....\$20.00

T O D A Y ’ S H O M E M A D E D E S S E R T S

PEANUT BUTTER MOUSSE PIE—IN A CHOCOLATE COOKIE CRUMB CRUST TOPPED WITH CRUSHED PEANUT BRITTLE & DRIZZLED WITH FUDGE SAUCE.....\$5.50

CANDY CANE PEPPERMINT ICE CREAM—TOPPED WITH CHOCOLATE MINT SAUCE.....\$5.50

CARROT CAKE – A STEAKSMITH ORIGINAL, LOADED WITH WALNUTS, RAISINS, APPLES, PINEAPPLE & COCONUT, FROSTED WITH A WHIPPED CREAM & CREAM CHEESE FROSTING & TOPPED WITH WALNUTS.....\$5.50

BLUEBERRY CHEESECAKE – IN A VANILLA WAFER & TOASTED ALMOND CRUST.....\$5.50

COCONUT CREAM PIE – IN A VANILLA WAFER & TOASTED ALMOND CRUST.....\$5.50