

STARTERS

Stuffed Portobello Mushroom

Ricotta, Tomato Jam, Basil, Pecan Pesto, Balsamic Reduction

Beef Tenderloin Meatballs

Green Chile, Tomato Veal Demi, Smoked Cheddar Polenta

Fried Crab Cake

Black Bean Corn Salsa, Remoulade Sauce

Spinach Salad

Candied Walnuts, Applewood Smoked Bacon, Red Onions, Tomatoes, Feta, Raspberry Vinaigrette

MAIN COURSE

Chicken Picatta

Baby Spinach, Mushrooms, Linguine, Lemon Caper Sauce

Filet Mignon

5 oz Filet, Rosemary Red Wine Demi Glaze, Susie's Famous Mashed Potatoes

Pork Chop Al Pastor

Grilled Pineapple Onion Marmalade, Spanish Rice, Chile Guajillo Sauce

Blackened Mahi Mahi

Corn Risotto, Lime Cilantro Sauce

OPTIONAL COURSE

Seared Sesame Ahi Tuna Cucumber Salsa, Mango Habanero Sauce \$12

ENHANCEMENTS-

6 oz Scampi Lobster Tail \$35 **2 Shrimp**Blackened or Grilled

\$9

3 Chicken Fried Oysters

Béarnaise \$9

DESSERT

Salted Carmel Panna Cotta

Candied Walnuts, Toasted Texas Pecans & Toffee, Chocolate & Carmel Sauce

Restaurant Weeks