

## SEASONS THURSDAY NIGHT STEAKHOUSE

### APPETIZERS

Grilled Asparagus with Warm Crab Vinaigrette 8.50

Cornmeal Fried Oysters with Remoulade Sauce 7.50

Scottish Smoked Salmon with Capers, Red Onion and Pumpernickel Toast 10.50

### SPECIAL THREE COURSE STEAK NIGHT DINNER

Iceberg Wedge, Crumbled Blue Cheese and Bacon

12 oz Prime Rib Eye Steak or 6 oz Sliced Roast Tenderloin

Garlic Mashed Potatoes, Spinach Soufflé, Crisp Fried Onions  
Sautéed Cherry Tomatoes

Pecan Ball with Chocolate and Pecan Sauces

19.50

### ADDITIONAL SIDES for TWO

Garlic Roasted Mushrooms 5.50

Creamy Three Cheese Macaroni 6.50

Beer Batter Fried Sweet Onion Rings 5.50

Jumbo Asparagus with Hollandaise Sauce 8.95

### FEATURED WINES OF THE MONTH AS SELECTED BY THE FOOD & WINE COMMITTEE

Beringer Alluvian    Stags Leap Merlot

Available by the Glass or Bottle