

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