

# 56 Deal

## Three Course Dinner

Available Monday thru Saturday 5pm to 6pm

Three Course Dinner Menu ~ \$26.<sup>56</sup>

### I<sup>st</sup> Course

#### *Shrimp Cocktail*

With a Trio of Dipping Sauces: Spicy Cocktail, Wasabi-Ginger Aioli, & Apricot Habanero Glaze

#### *Camelot Chicken*

Coconut Encrusted Chicken Tenders, Served with Pineapple and Coconut Honey Mustard

#### *Spinach & Artichoke Dip*

Creamy Spinach & Artichokes, served with Crostinis & Yucca Chips

#### *Calamari*

Parmesan Breaded Calamari Tubes with Spicy Marinara & Peppercorn Aioli

### 2<sup>nd</sup> Course

#### *Jaguar Salad*

Gourmet Greens topped with Carrot, Onion, Mushroom, Radish, Tomato & Cucumber with Your Choice of Dressing

#### *Julius Caesar Salad*

Crisp Romaine with Caesar Dressing, Parmesan, Garlic Croutons & Parmesan Crisp

#### *Mushroom Bisque*

Wild Mushrooms blended with Rich Cream & topped with Jalapeno Crème Fraiche

### 3<sup>rd</sup> Course

#### *Filet Mignon Au Poivre*

Six Ounce Filet topped with Peppercorn Brandy Demi-Glace. Accompanied with Garlic Mashed Potatoes & Asparagus Medley

#### *Chicken Marsala*

Free Range Chicken Breast sautéed with Sweet Marsala Wine, Mushrooms & Butter. Accompanied with Boursin Mashed Potatoes & Steamed Asparagus

#### *Shrimp Scampi*

Jumbo Tiger Shrimp sautéed with Cream, Sweet Vermouth, Lemon, Garlic & Parsley. Accompanied with Garlic Mashed Potatoes & Steamed Asparagus

#### *Atlantic Salmon Fillet*

Seven Ounce Salmon Fillet, Baked Medium & Topped with Bourbon Maple Compound Butter. Accompanied with Jasmine Rice & Steamed Broccoli