



2 FOR \$40 TUESDAYS

Your Choice of 2 Entrées with either soup
or salad and a shared dessert

FIRST COURSE

*Choice of House Salad or Cup of Loaded Potato Soup
(Upgrade to a Sanibel Salad, Iceberg Wedge, Caesar Wedge or French Onion Soup for \$6)*

ENTRÉES

Served with Choice of One Handcrafted Side

UP-TOWN SIRLOIN*

Our aged Sirloin, made with our mushroom red wine demi-glaze and seared to perfection.

WRANGLER SIRLOIN*

Our 10oz Sirloin, seasoned and seared to perfection.

BALSAMIC HERB INFUSED CHICKEN

Chicken Breasts marinated with fresh Herbs and Lemon, then grilled, and finished with Fire-Roasted Tomatoes and a house-made aged Balsamic Glaze.

MAPLE BOURBON GLAZED SALMON*

Fresh grilled Salmon in our house-made Maple Bourbon glaze.

SHRIMP IMPERIAL

Jumbo Shrimp, grilled in our house made imperial sauce.

DESSERT

Choose One Dessert

BREAD PUDDING

A house-made family recipe topped with a buttery rum sauce

TRIPLE CHOCOLATE CHIP BROWNIE

with Vanilla Ice Cream and a rich Chocolate Sauce drizzle

CHEF'S CHOICE DESSERT

Chef's special dessert of the day while supplies last

*All of our beef and fish items are cooked to order.
Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.