



# 2 FOR \$45 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.