



2 FOR \$50 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
(Sorry no Substitutions)*

ENTRÉES

Served with Choice of One Handcrafted Side

NEW UMAMI SLICED STEAK*

*Sliced bite size Steak finished with our Umami,
Truffled Mushrooms, Red Peppers, Caramelized
Shallots.*

** Served with French Onion Rice **

UP-TOWN SIRLOIN*

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

BALSAMIC HERB INFUSED CHICKEN

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

SHRIMP IMPERIAL

Grilled Jumbo Shrimp in delicate Imperial Sauce.

MAPLE BOURBON GLAZED SALMON*

Fresh grilled Salmon in Maple Bourbon glaze.

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 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.