



BECK'S
LAND AND SEA HOUSE

RESTUARANT WEEK THREE-COURSE MENU \$ 3 5

STARTER

house salad caesar salad
seafood bisque french onion soup soup du jour
fried mozzarella Smoked Salmon Fritters

ENTRÉE

Add 3.5oz
Lobster tail +15

BLACKENED SALMON

blackened grilled salmon, mustard cream, choice of two sides

PORK RIBEYE

bone-in, brown gravy, mashed potatoes, choice of one side

SHRIMP SCAMPI

sauteed shrimp, garlic butter white wine sauce, served over linguine

HERB ROASTED CHICKEN

herb roasted chicken airline, bone-in, served with mashed potatoes, choice of two sides

5OZ FILET MIGNON

center cut filet, balsamic brown butter, choice of two sides, add mushrooms and onions +2

DESSERT

raspberry lemon bar coconut-lime sorbet
chocolate cake vanilla ice cream
cheesecake chocolate ice cream

All menu items are cooked to order. Consuming raw or undercooked meats or shellfish may increase your risk of food borne illness.

Allergy Warning: menu items may contain or come into contact with wheat, eggs, nuts, and milk.

