

DINNER

Monday May 10th, Thursday May 13th, and Friday May 14th

APPETIZERS

Chips Guac and Salsa: Corn chips served with homemade salsa and guacamole \$9.95.

Bacon Wrap Water Chestnut: Serve with a chili soy dipping sauce. \$8.95

Peel & Eat Shrimp: ½ pound, \$11.95; 1 pound, \$18.95 Served with lemons and cocktail sauce.

SALADS & SANDWICHES

Nicoise Salad: Blend of romaine and arugula tossed in stone ground mustard vinaigrette, topped with kalamata olives, green beans, tomato, onion, boiled egg, and red pepper. \$9.95

Caesar Salad: Romaine lettuce topped with boiled egg, croutons, parmesan cheese, and Caesar dressing. \$12.95

B. E. L. T. Salad: Romaine lettuce topped heavily with tomatoes, bacon, chopped boiled eggs with choice of salad dressing. \$11.95

Add Chicken: \$3; Seared Ahi Tuna \$5; Grilled Salmon \$6; 6 Jumbo Grilled Shrimp \$6; Seared Scallops \$8

8-Ounce Forbes Burger: Hand-patty prime angus ground beef grilled to desired temperature, served on a potato brioche bun with lettuce, tomato, and onion. Choice of cheese and choice of French or sweet potato fries, cottage cheese, coleslaw, or fruit cup. \$12.95

Add bacon for 99¢; Substitute Black Bean Burger add \$1.95; Substitute Grilled Chicken add \$2.95; Substitute Blackened Salmon add \$4.95

ENTREES

Braveheart Filet Mignon: Braveheart prime angus beef tenderloin, seasoned and grilled to medium rare, served with whipped potatoes, veg du jour and finished with stone ground mustard demiglaze reduction.

6-oz. \$24.95, 8-oz. \$28.95

Chasseur Pork Chop: Boneless pork chop seasoned and grilled served with veg du jour choice of side and finish with a Chasseur sauce. \$24.95

Sweet Chili Grilled Jumbo Shrimp: 8 Skewered jumbo shrimp season, grilled and glazed with sweet chili, served with veg du jour and choice of side. \$24.95

Cumin Crusted Salmon: Atlantic salmon encrusted with cumin spice and pan roasted served with veg du jour, choice of side and topped with pineapple salsas. \$23.95

Chicken Piccata: Tender chicken breast dredge in seasoned flour and sauteed with lemon juice, white wine, capers, garlic and parsley served with garlic chive & parmesan mashed potatoe and veg du jour . \$23.95

U CLUB SIDES: Fries, Sweet Potato Fries, Whipped Potato, Baked Potato, Dauphinoise Potato, Loaded Baked Potato, Herb Ranch Roasted Red Potato, Wild Rice Pilaf, Quinoa Barley Pilaf, and Hash Browns.

All entrees will come with dinner rolls and butter, choice of coleslaw, side salad or side caesar salad add soup de jour for an additional charge of \$2.95