

## **Chef Beth LittleJohn Weekly Features**

Available after 5:00 Thursday, December 7- Saturday, December 9

### **Appetizer**

Loaded Baked Potato 7.95

Yukon gold potato soup, bacon, green onion, sour cream, potato straws

Baked Brie 9.95

Apricot, cherry, bacon, pecan crumble, crostini

### **Entrée**

\*Pan Seared Scallops 24.95

Celery Root puree, melted leeks, roasted mushrooms and Jerusalem artichokes, cherry gastrique

Please Join the Players Retreat in Supporting this wonderful cause! Purchase this special below and half of the proceeds will go to support Backpack Buddies

Allen Brothers of Chicago's Dry Aged Prime Bone in Ribeye for two

\*24 oz. Bone in Steak Cooked to order \$60

served with crispy Brussel sprouts, Yukon Gold Potato Gratin, demi-glace

Please allow a little extra time to cook this Giant steak!

### **Hand Cut Certified Choice Beef\***

12 oz NY Strip, Ribeye or 8 oz. Filet Mignon 27.95

Choice of side and Garden Salad or Sub Small Chopped Salad Add \$2.50

### **Dessert Features**

Mocha Chiffon Cake 6.95

Caramelized white chocolate Ice cream 6.95

Sticky Toffee Pudding 5.95

Flourless chocolate cake 6.95

Key Lime Pie 5.95

Cheese Cake of the day 5.95

Vanilla Ice Cream 5.95

### **Featured Wines**

Domaine Houchart Blanc Cotes de Provence France Clairette 2014 \$7/28

Domaine Houchart Rouge Cotes de Provence France 2015 \$7/28

CHECK OUT OUR SINGLE MALT SCOTCH COLLECTION

Currently 110 Single Malts

\*These menu items are cooked to order. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical issues.