



## THREE-COURSE DINNER SPECIAL

\$17<sup>95</sup>

### SALADS

Choice of one salad

#### GREEN SALAD

Field greens, radishes, English cucumbers and tomatoes tossed with balsamic vinaigrette

#### CAESAR SALAD

Romaine lettuce tossed with Caesar dressing, housemade croutons and Parmesan cheese

### ENTRÉES

Choice of one entrée

#### § BABY BACK RIBS

Tender pork ribs smoked daily and served with housemade cole slaw and your choice of potato salad or baked beans

#### § SAFARI ROOM GUMBO

A stew of onions, peppers, celery, okra, andouille sausage and chicken over a bed of Creole rice with toasted bread

#### BRAISED SHORT RIBS

Slow cooked ribs served with cheesy grits

#### LEMON PEPPER CHICKEN SAUTÉ

Tender chicken breast sautéed with mushrooms, onions, zucchini and tossed with tomatoes and fresh parmesan

#### TERIYAKI SALMON FILET

Pan roasted wild Alaskan salmon filet topped with our ginger teriyaki sauce served with rice and seasonal vegetables

### MINI DESSERTS

Choice of one dessert

GERMAN CHOCOLATE CAKE\*\*

CHOCOLATE PEANUT BUTTER PIE\*\*

CRÈME BRÛLÉE

CHOCOLATE MOUSSE

KEY LIME PIE

CHEESECAKE

No Take Out or Room Service Orders for Special.

\* May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\*\* Contains nuts or nut products. Automatic 18% gratuity will be added to parties of six or more.

§ *House Specialty*

