## **Dinner Specials** bruary 27, 2015 – March 1, 20

Jambalaya \$18 Chicken/\$21 Seafood Chicken or seafood sautéed with mushrooms and Andouille sausage in a New Orleans style homemade jambalaya sauce served over rice with your choice of one side.

<u>Tenderloin Tips Stroganoff</u> \$19 Sautéed tenderloin tips with mushrooms and garlic in a sour cream demi-glaze, served over pasta with your choice of one side.

Shrimp Chippewa \$20 Full Portion/\$17 Smaller Portion Sautéed shrimp, mushrooms, Cajun spice, garlic and cream tossed with penne pasta and served with your choice of one side.

Featured Appetizer: *Peel-Your-Own-Shrimp* **\$9** <sup>1</sup>/<sub>2</sub> lb. seasoned shrimp steamed in beer, served hot or cold

> **Oysters on the Half Shell \$9**

Vegetable: Sautéed Broccoli

Featured Dessert: Blueberry Crumb

Featured Wine: Moscato

Featured Spirit: Shamrock Martini

**!!!New Beer:** Ask your server about our new craft beers

## 12 oz or 16 oz Prime Rib Fridays, Saturdays and Sundays