

RESTAURANT WEEK

- 3 COURSES FOR \$3Ø -

APPETIZER

PIEROGIES

Herb Sour Cream

LOW COUNTRY SEAFOOD DIP

Smoked Crawfish, Shrimp, Crab Claw Meat, Spinach, Andouille, Served with Toast Points

REUBEN EGG ROLLS

Lusty Monk Mustard, Remoulade

ENTREE

LAMB STROGANOFF

Egg Noodles, Red Wine Gravy, Herb Sour Cream, Braised Lamb Neck

14 OZ RIBEYE

Red Bliss Mashed Potatoes, Peppercorn Shallot Butter, Asparagus

DESSERT

APPLE CRISP

Vanilla Ice Cream

TURTLE CHEESE CAKE