

— O W Y H E E —  
**T A V E R N**  
— S T E A K & S E A —  
EST•2016

## THREE COURSE MENU

**\$50 SELECTIONS**

### FIRST COURSE

CHOOSE ONE

**CUP OF SOUP**  
**CAESAR SALAD**  
**HOUSE DINNER SALAD**

### SECOND COURSE

CHOOSE ONE

#### **SMOKED NEW YORK STEAK**

New York Striploin (16 oz) with our Tavern dry rub, smoked, reversed seared and broiled, topped with chipotle compound butter, served with sautéed vegetables and choice of side

#### **ALMOND CRUSTED HALIBUT**

Fresh Alaskan Halibut with an almond and panko crust, sautéed and topped with a peach beurre blanc, served with sautéed vegetables and choice of side

#### **CAJUN SEAFOOD BOIL**

Lobster, shrimp, fresh clams, snow crab claws, and andouille sausage sautéed and in a Cajun garlic white wine broth, topped with shaved parmesan and served with garlic toast

#### **TAVERN SURF & TURF**

Filet Mignon (8 oz) topped with cold water lobster meat and a tarragon beurre blanc, served with sautéed vegetables and choice of side

### THIRD COURSE

CHOOSE ONE

#### **APPLE CRISP**

Roasted Granny Smith apples, topped with German streusel, caramel and vanilla ice cream

#### **ROCKSIDE BROWNIE**

Warm brownie topped with caramel, candied popcorn and whipped cream

#### **BURNT SUGAR NEW YORK CHEESECAKE**

Smooth & creamy classic cheesecake topped with caramelized sugar