

The Epicurean

Tuesday Menu- January 2025

STARTERS

- ROMAINE WEDGE** — ANCHOVIES, PECORINO ROMANO CROSTINI, SHAVED PARMESAN, HOUSEMADE CAESAR DRESSING **5PTS**
- GF ♥ LOADED ICEBERG** — ICEBERG WEDGE, BLUE CHEESE CRUMBLES, TOMATOES, ONIONS, FINELY CHOPPED TURKEY BACON AND HARD BOILED EGG CRUMBLES. SERVED WITH BLUE CHEESE DRESSING **5PTS**

MONTHLY SPECIALTIES

Starting Tuesday January 7th

- GF ♥ STARTER= SWEET POTATO HUMMUS** — HOMEMADE HUMMUS WITH SWEET POTATO, TAHINI AND CHICK PEAS, SERVED WITH FLAT BREAD CRACKERS AND SLICED CUCUMBER **9PTS**
- GRILLED 16OZ BONE-IN RIB EYE** — SERVED WITH ROASTED FINGERLING POTATOES AND GREEN BEANS AND CHOICE OF SAUCE: BEARNAISE, BORDELAISE, GREEN PEPPERCORN, HERB BUTTER WITH A DEMI GLACE. **35PTS**
- HAWAIIAN BURGER** — 8OZ SHORT RIB BRISKET BURGER TOPPED WITH GRILLED PINEAPPLE, ROASTED RED PEPPERS, GREEN ONIONS AND SWISS CHEESE ON A ROLL. SERVED WITH ONE SIDE ITEM **19PTS**
- CATCH OF THE WEEK** — PLEASE ASK YOUR SERVER FOR OUR FRESH CATCH OF THE WEEK OPTION **TBD**

SHELLFISH MENU

- GF ♥ SHRIMP COCKTAIL 5/10** — SERVED WITH COCKTAIL SAUCE AND LEMON WEDGE **15PTS/28PTS**
- GF ♥ SNOW CRAB CLAWS 4/8** — SERVED CHILLED WITH COCKTAIL SAUCE AND A LEMON WEDGE **19PTS/35PTS**
- LOBSTER ROLL** — CHILLED AND TOSSED IN A DIJON MAYONNAISE BLEND AND SERVED ON A BUTTERED TOP-CUT BUN. SERVED WITH STEAK FRIES **35PTS**

STEAKHOUSE FAVORITES

- GF ♥ 6OZ CENTER CUT FILET MIGNON** — SERVED WITH CHOICE OF SAUCE AND ONE SIDE **30PTS**

SIDES

Entrées include (1) Side, Additional Sides can be ordered a la carte for 4pts

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| GF ♥ BAKED POTATO | GF ♥ BAKED SWEET POTATO |
| GF STEAK FRIES | CREAMED SPINACH |
| GF ROASTED BRUSSEL SPROUTS | GF STEAKHOUSE MUSHROOMS |
| GF BROCCOLI BOUQUET | GF ROASTED CAULIFLOWER |

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS