



Restaurant Week - 2008

October 27th-Nov, 2nd

\$28.00 Prix Fixe FOR TWO!!!

Appetizer Course

Your choice of one:

Spinach & Artichoke Dip

Creamy spinach, tender artichokes and melted Asiago & Parmesan cheeses served warm with salsa and tortilla chips

Crunchy Onion Rings

Thick-cut rings coated in bread crumbs and golden fried

Boneless Buffalo Wings

Chicken tenders lightly breaded and tossed in classic, hot, or Honey BBQ sauce

Mozzarella Sticks

Golden fried and served with a tasty marinara sauce

Entrees

Your choice of two :

7 oz House Sirloin

Our classic sirloin, with seasonal vegetables and choice of garlic mashed potatoes or baked potato

Double Crunch Shrimp

Succulent shrimp coated with crispy panko bread crumbs and fried to perfection. Served with fries, cole slaw and cocktail sauce

Angus Bacon Cheeseburger

An American classic served up tall and juicy with cheddar cheese and crispy Applewood-smoked bacon

Three-Cheese Chicken Penne

Mozzarella, provolone, and Parmesan cheeses top off a rich mix of penne pasta, grilled chicken, bruschetta, fresh basil, and Alfredo sauce. Served with toasted side bread

Oriental Chicken Salad

Fresh greens tossed in a tasty Oriental vinaigrette and topped with crispy noodles, toasted almonds and juicy, golden fried chicken fingers

Riblet Basket

World-famous, can't-get-enough-of-'em Riblets basted with honey BBQ sauce. Served with fries

Fiesta Lime Chicken

Grilled chicken drizzled with zesty lime sauce, topped with Mexi-ranch and Jack-cheddar sauces, and served with crisp tortilla strips, seasoned rice, and pico de gallo

Grilled Chicken Caesar Salad

Juicy grilled chicken breast atop a bed of crisp romaine lettuce tossed in our garlic Caesar dressing. Topped with challah croutons and shaved Parmesan cheese.

Chicken Fingers Basket

Tender, boneless, breaded and king of the roast! Served with fries

Desserts

Your choice of one::

Maple Butter Blondie

Baked with nuts, topped with ice cream and chopped walnuts, and covered with a rich, maple butter sauce

Triple Chocolate Meltdown

A magnificently moist chocolate cake topped with both dark and white chocolate. Served with vanilla ice cream and hot fudge

Blue Ribbon Brownie

Super moist with hunks of dark chocolate, nuts, and hot fudge. Crowned with two scoops of vanilla ice cream

WITH EVERY PURCHASE OF A FIRESTARTER VODKA COCKTAIL
\$1 WILL BE DONATED TO THE College of the Desert Culinary Program