

evening features

monday

STEAK & LOBSTER NIGHT 24.95

Flame broiled *Certified Angus Beef*[®] 7 oz. top sirloin cut with a 4 oz. butter roasted lobster tail.

tuesday

SAWMILL STEAK NIGHT

Any dinner menu steak entrée selection receives your choice of one of the following complimentary steak enhancements: seafood neptune crown, Hollandaise, bearnaise, peppercorn, teriyaki sauce, wild mushroom sauté or Danny Viloski cadillac (sautéed sliced mushrooms, fresh spinach & roquefort cheese) and Chef's feature dessert.

wednesday

PRIME RIB NIGHT

Choose any of our "AAA" prime rib dinner menu entrées and enjoy a complimentary spinach salad or cup of New England clam chowder and a choice of chef's featured dessert.

thursday

STEAK & SEAFOOD COMBO NIGHT 29.95

Choice of soup du jour or tossed garden salad, *Certified Angus Beef*[®] sirloin steak or teriyaki chicken breast, complimented with lemon whiskey prawns and bacon wrapped scallops. Followed with chocolate bread pudding with pecan bourbon caramel sauce.

• **A 15% Gratuity will be applied to all groups of 8 or more.**