

*An Oven Fresh Selection of Texas Corn Muffins,  
A Jalapeño Mini-Loaf and Hard Wheat Rolls*

**SUCCULENT SHRIMP COCKTAIL**

*Served with horseradish cocktail sauce and lemon*

**BRIE AND PAPAYA QUESADILLA**

*With green jalapeños and a cilantro sauce*

**SPINACH AND ARTICHOKE DIP**

*Blended with three cheeses and warm tortilla chips*

**CAESAR SALAD**

*Tossed to order with Parmesan croûtons*

**NEW ENGLAND CLAM CHOWDER IN A BREAD BOWL**



**OUR STEAKS ARE THE FINEST CENTER CUT  
FROM STERLING CORN FED BEEF**

**NEW YORK STRIP**

*A traditional thick cut sirloin - 12 ounces*

**BONE-IN NEW YORK STEAK**

*A traditional Kansas City strip - 16 ounces*

**FILET MIGNON**

*Classic, tender and delicate*

*Princess Cut - 8 ounces      Sterling Cut - 10 ounces*

**PORTERHOUSE**

*The best of filet and sirloin grilled on the bone - 22 ounces*

**RIBEYE STEAK**

*Flavorful and Juicy with Heavy Marbling - 14 ounces*

**BAKED BARBEQUE CHICKEN**

*Tender half chicken with smoked applewood flavor*

**PREMIUM FISH OF THE DAY**

*Chef's preparation as described by your waiter*

*Steaks are Seasoned with Rock Salt and Black Pepper then Grilled to Order.*

*Entrées are served with your choice of sautéed mushrooms,  
corn casserole, creamed spinach and a baked potato or french fries.*



**DESSERTS**

FRIED PEACH TURNOVER

CHOCOLATE PECAN PIE

TRADITIONAL CHEESECAKE

RASPBERRY CRÈME BRULÉE

**\$15.00 PER PASSENGER COVER CHARGE**