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

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**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 casseroles, creamed spinach and a baked potato or French fries.

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**DESSERTS**
Fried Peach Turnover
Chocolate Pecan Pie

**$15.00 Per Passenger Cover Charge**

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