

# Entrees

**Whiskey Ribs \$21:** slow roasted then grilled with whisky B.B.Q. sauce, served with New Orleans smashed potatoes

**Blackened Chicken \$14:** blackened chicken breast grilled & topped with mango salsa, served atop garlic-sauteed spinach

**Pot Roast \$14:** chunks of roast, cooked slowly with carrots, potatoes, onions, & celery, in beef gravy

**Beef Kabob \$26:** three mini filets with roasted vegetables, on a bed of wild rice, glazed with teriyaki

# Seafood

**Grilled Salmon \$21:** Atlantic salmon, lightly brushed with garlic butter

**Tilapia \$17:** lightly blackened served over mixed greens, pecans, and bleu cheese crumbles tossed in raspberry vinaigrette

**Ahi Tuna \$24:** sushi grade ahi tuna, seared rare, served with wasabi, & soy sauce

**Stuffed Whitefish \$23:** Tender whitefish stuffed with crab cake dressing. Topped with roasted red pepper & baby shrimp sauce. Served over summer vegetables

**Red Snapper \$23:** Hazelnut crusted red snapper over pommery butter sauce

**Salmon en Papiotte \$23:** baked in a paper purse with saffron rice, summer vegetables, olive oil, & fresh herbs

**Leslie's salmon \$22:** lightly blackened salmon filet, topped with mango salsa served over garlic-sauteed spinach

# Stevens sides

Baked Potato	4/8	Fresh Asparagus	6/11
New Orleans Smashed	4/8	Roasted Vegetables	5/9
Steak Fries	4/8	sauteed mushrooms	6/11
Mashed Sweet Potatoes	4/8	Creamed Spinach	4/8
Wild Rice	4/8	Sauteed Onions	4/8
Au Gratin Potatoes	4/8	Broccoli & Garlic	5/9
		Mushrooms & Onions	6/11