

\$39 THREE COURSE

APPETIZER SELECTION

SMOKED CHICKEN TORTILLA SOUP

House made hearty broth, charred peppers and tomatoes, avocado, tequila lime crema, crispy tortillas, cilantro

THE WEDGE

Iceberg lettuce, tomatoes, Humboldt Fog blue cheese, Applewood bacon

RODEO SHRIMP DRAGON SUSHI ROLL

Crispy shrimp tempura, crab salad, spicy tuna, avocado, garlic mayo (add \$10 for a full roll)

GUY'S SIGNATURE BUFFALO WINGS 9

Lollipop buffalo wings, Guy's signature hot sauce, Blue-sabi dip

BLOODY MARY JUMBO SHRIMP 10

Colossal shrimp, Bloody Mary cocktail sauce

Tuna Tacos 12.5

Big eye tuna, seaweed salad, mango, jicama, chilies, wasabi crema, sweet soy

SEASONAL SANGRIA 12

ENTREE SELECTION

SLOW ROASTED PRIME RIB

10oz English cut, natural jus, horseradish cream

(add \$10 – to make it 16oz)

BLACKENED SALMON

Wood grilled squash, roasted garlic butter

CHICKEN FRIED CHICKEN

Jalapeno honey skillet baked corn bread, sausage peppermill gravy

STEAK BLING

GARLIC SEARED SCALLOPS 15

SAUTÉED JUMBO LUMP CRAB 15

CITRUS & HERB SAUTÉED SHRIMP 15

9oz COLD WATER GRILLED LOBSTER TAIL 38

JUMBO SHRIMP & CRAB "ON FIRE" 12

Sautéed shrimp and Lump crab, Tuscan chilies, Fra Diavolo sauce, Fettuccine

14 oz NEW YORK STRIP 20

Served with "RIGGED UP" mashed potatoes

PINOT NOIR, Erath, OREGON 13/gls

CARAMELIZED ONIONS & SMOKED BACON 8

CREAMED SPINACH WITH BACON 7

MAC DADDY BACON MAC 'N CHEESE 11

LOBSTER MAC N CHEESE 18

Panko bread crumbs, parsley

Q'D MUSHROOMS 7

SPAGHETTI SQUASH 7

Toasted garlic, Parmesan Cheese

SAUTEED SPINACH 7

ASPARAGUS 11

BAKED POTATO 6

YUKON GOLD "BUTTER BOMB" MASHED 9

BUFFALO-STYLE HOT POTATO 9

DESSERT SELECTION

GUY'S ULTIMATE CHEESECAKE

Chocolate covered potato chips, pretzels, hot fudge

TRIPLE CHOCOLATE FUDGE CAKE

Chocolate ganache, vanilla whipped cream

LIQUID TRIPLE DOUBLE PIE 11

Green Crème de menthe, dark crème de cocoa, Baileys, Cream