

Dierdorf & Hart's[®] STEAK HOUSE

\$ 30 P r i x - f i x e

Served before 6:30 p.m. nightly

(Select one from each of the three courses)

(This menu is not valid with any promotional discounts)

1st Course

• Escargot •

6-Snails finished under the broiler in our house-made garlic-parsley butter.

• House Salad •

Iceberg & romaine lettuces tossed with shredded Parmesan cheese, sliced button mushrooms, & house made croutons with our tart Dijon vinaigrette dressing.

• Caesar Salad •

Romaine lettuce tossed with shredded Parmesan cheese, house-made croutons with our anchovy-based creamy Mayfair styled Caesar dressing.

• Bowl of Soup •

A bowl of our Chef made soup of the day.

2nd Course

(All served with side item of choice.)

• 6-oz. Tenderloin Filet •

Succulent & delicate. The most tender cut of beef enjoyed by those who prefer tenderness over flavor.

• 9-oz. New York Strip •

Often referred to as a New York or Kansas City Strip; this steak which is regarded as the steak connoisseur's cut has tremendous flavor and taste.

• 8-oz. Marinated Chicken Breast •

An 8-oz. boneless & skinless marinated chicken breast broiled and topped with our house-made scallion-herb butter.

• 10-oz. Atlantic Salmon Filet •

A fresh Atlantic Salmon filet broiled to order and topped with a lemon & dill remoulade.

• 7-oz. Marinated Pork Tenderloin •

Marinated and broiled mid-rare/medium; the tenderloin is succulent and packed with flavor from the brown sugar/sherry marinade garnished with a crispy sweet potato nest.

3rd Course

• Chocolate Cake • • Tahitian Vanilla Bean Ice Cream • • House-Made Special Dessert •