



WEEKLY SPECIALS

All Beef is Certified Black Angus

Monday

Caribbean Jerk Chicken Breast, Basmati Rice,
Black Bean Corn Salsa, Mango Habanero Butter Sauce ...\$20 (G)***

Tuesday

Sautéed Sea Scallops, Smashed Potatoes, Crimini Mushrooms, Scallions
Chardonnay-Thyme Cream Sauce ...\$25 (G)***

Wednesday

Sautéed Filet Mignon Beef Tips, Crimini Mushrooms, Scallions
Cabernet-Thyme Sauce, Smashed Potatoes, Tobacco Onions ...\$25***

Thursday

Chicken Fried Ribeye Steak
Smashed Potatoes, Broccoli, Country Gravy ...\$27***

Friday

Slow-Roasted 12oz. Prime Rib, Smashed Potatoes, Sautéed Garlic Asparagus,
Cabernet-Thyme Au Jus and a Side of Creamy Horseradish Sauce ...\$31 (G)***

Saturday

Grilled 8 oz. Filet Mignon, Oyster Mushroom Demiglaze,
Yukon Gold Smashed Potatoes, Sautéed Gulf Shrimp, Sautéed Spinach ...\$35***

Sunday

Potato Crusted Salmon, Smashed Potatoes, Crispy Spinach,
Lemon-Butter Sauce, Fresh Chives ...\$22***

DESSERTS

(all House-Made)

Tiramisu

Layers of Mascarpone, Mousse & Meyers Rum, Lady Fingers Soaked in
Desert Sun Cold Brew Coffee, Kahlua & Amaretto, with Strawberry, Chopped Hazelnuts,
Cocoa, and a Candy Straw ...\$10.50

Triple Layer Chocolate Mousse Cake

White Chocolate, Milk Chocolate, Dark Chocolate,
with House Made Godiva Crème Anglaise ...\$9.50

New York Style Cheesecake with a White Chocolate Ganache,

Topped with Grand Marnier Marinated Oranges ...\$6.95

Crème Brulée, Fresh Sliced Strawberries ...\$7.95

DESSERT MARTINIS ...\$9.95

Snowdown's Award Winning "CHOCOLATE THUNDER TINI"

Vanilla Vodka, Godiva Chocolate Liqueur, Bailey's Irish Cream,
a Touch of Cream and Chambord

Espresso Tini

Choose Between a Base of Vanilla Vodka Or Captain Morgan Rum.
Creamy or Not Creamy? Delicious no matter what you decide!

Angel Food Cake Tini

Vanilla Vodka, Amaretto, Pineapple Juice, and a Dash or Cranberry