

# APERITIF

## *Shrimp Cocktail*

**JUMBO GULF COAST COCKTAIL SHRIMP IN A MARTINI GLASS  
WITH HOME-MADE COCKTAIL SAUCE AND LEMON**

**SPECIAL MENU  
PRESENTED by:  
MIKE'S PLACE**

# POTAGE OU SALADE

Choose One

## *Soup of the Day*

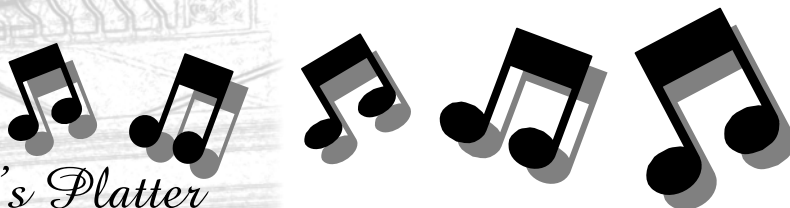
**PREPARED FRESH DAILY, YOUR SERVER WILL DESCRIBE TODAY'S SOUP OR BISQUE**

## *House Salad*

**ROMAINE AND ICEBERG LETTUCE, TWO CHEESES, GRAPE TOMATOES, CROUTONS AND  
AL BACON BITS**

# ENTRÉE

Choose One



## *Commodore's Platter*

**MAINE LOBSTER TAIL, DUNGENESS CRAB LEGS, GROUPEL FILLET, AND DEEP-  
FRIED GULF SHRIMP**

**SERVED WITH SMASHED POTATO AND STEAMED, FRESH VEGGIES**

## *Beef Tenderloin*

**EIGHT OUNCES OF THE FINEST AGED STEAK AVAILABLE; HAND CUT AND GRILLI  
TO PERFECTION**

**SERVED WITH SMASHED POTATO AND STEAMED, FRESH VEGGIES**

## *Ribeye*

**A GENEROUS FOURTEEN OUNCE, HAND CUT, AGE, STERLING SILVER RIBEYE  
GRILLED TO PERFECTION**

**SERVED WITH SMASHED POTATO AND STEAMED, FRESH VEGGIES**

## *Maine Lobster Tail*

**AN EIGHT OUNCE COLD WATER MAINE LOBSTER TAIL, PERFECTLY STEAMED  
SERVED WITH SMASHED POTATO AND STEAMED, FRESH VEGGIES**

# DESSERT

## *Tonya's Turtle Cheesecake*

**BAKED FRESH WITH CHOCOLATE, CARAMEL AND PECANS**

