

MESQUITE Chop House.

1ST COURSE

Choose one of the following

Caesar salad *Chopped Romaine topped with Parmesan cheese, croutons, and tossed with Caesar dressing*

Chop House Salad *Seasonal Mix of greens, Tomatoes, pickled onions and Cheddar jack cheese, your choice of Dressing.*

Chop House Wedge Salad *Premium Iceberg lettuce cut in half, with house made Bleu cheese dressing, applewood Bacon bits, pickled onions, and Tomatoes, your choice of dressing*

Dressing Choices: *Ranch, Bleu Cheese, Honey Mustard, Tomato Vinaigrette, Caesar, Honey Bacon, 1000 Island.*

2ND COURSE

Choose one of the following

Fried Chicken Alfredo *Fettucine pasta in our signature Alfredo sauce, topped with breaded Fried homemade chicken breast*

Fried Shrimp Meal *Home Fried breaded shrimp, with sautéed corn and peppers, served with your choice of sauce*

Barramundi Meal *Seasoned and grilled Barramundi served with a grilled Lemon wedge and side of Asparagus*

New Zealand Lamb *3 lamb chop bones marinated with Garlic and Rosemary and served with Garlic Mashed Potatoes*

\$20.22

SPECIAL COCKTAILS \$10

Apple Cider Hot Toddy *Elijah Craig Bourbon, Honey, Lemon Juice, Apple Cider and Garnished with a cinnamon stick*

Apple Cider Martini *Belvedere Vodka, Cointreau, Simple Syrup, Apple Cider, Cinnamon, and garnished with an Apple Slice*

Friday – Tuesday 4pm – 10pm

**DOWNTOWN
DINING WEEK
NOV. 7-13, 2022**

