

SEVEN 30 SOUTH
GRILL

TONIGHT'S SPECIALS BY CHEF KIRK BLISS
OCTOBER 8, 2004

10 OZ RIB - EYE

GRILLED, 10OZ, CERTIFIED ANGUS RIB-EYE TOPPED WITH MAYTAG BLEU CHEESE CRUMBLES AND ONION RINGS; SERVED OVER MASHED POTATOES WITH GRILLED ASPARAGUS \$18.50

SESAME SALMON

SESAME ENCRUSTED FILLET OF SALMON TOPPED WITH A SWEET SHALLOT SOY GLAZE AND SERVED WITH A JADE RICE BLEND AND LEMON SCENTED BABY SPINACH \$15.50

SIRLOIN À LA OSCAR

GRILLED, 8OZ, CENTER CUT, TOP SIRLOIN CROWNED WITH FRESH CRAB MEAT AND BÉARNAISE; SERVED ON A BED OF MASHED POTATOES WITH GRILLED ASPARAGUS \$18.00

STUFFED PORKLOIN

OVEN ROASTED PORKLOIN WITH A CHORIZO STUFFING SAUCED WITH AN ANCHO CHILI GRAVY; SERVED OVER MASHED POTATOES WITH BABY VEGETABLES \$14.50

BLACKENED MAHI MAHI

BLACKENED FILLET OF MAHI ACCENTED WITH A ROAST CORN AND BLACK BEAN SALSA; SERVED WITH CILANTRO RICE AND STEAMED BABY VEGETABLES \$17.50

CLAM LINGUINI

SAUTÉED WHOLE MANILA CLAMS & SWEET BABY SHUCKED CLAMS TOSSED WITH FRESH HERBS AND LINGUINI PASTA IN A WHITE WINE & GARLIC SAUCE TOPPED WITH GRATED PARMESAN \$13.50

SPECIAL DESSERT: AREQUIPE CHEESECAKE

SET ON A GINGERSNAP AND TOASTED PECAN CRUST, THE FILLING IS SWIRLED WITH AREQUIPE, A RICH LATIN AMERICAN CARAMEL THAT IS A HEAVENLY COMBINATION WITH CHEESECAKE! \$5.50

TONIGHT'S WINE FEATURE

PASCUAL TOSO 2002 MALBEC
GLASS \$6.50 BOTTLE \$24.00

