

# DWYC WEEKLY SPECIALS

## THURSDAY 6/22

### BLACK ANGUS STEAK FRITER

**\$13.00**

Served with mashed potatoes, gravy and sautéed green beans with bacon and almonds.

### LOBSTER AND ANDOUILLE SAUSAGE GUMBO

**\$14.00**

A Louisiana favorite kicked up another notch with slipper lobster tails and andouille sausage. Served over rice with garlic bread.

## FRIDAY 6/23

### WET AGED FLAT IRON STEAK SERVED BLACK AND BLUE

**\$18.00**

Served with grilled asparagus and roasted fingerling potatoes.

### SLIPPER LOBSTER AND SERRANO ALFREDO

**\$16.95**

A generous portion of slipper lobster tails in a creamy Alfredo sauce served over linguini with garlic bread.

## SATURDAY 6/24

### MACADAMIA NUT CRUSTED HALIBUT

**\$19.00**

Served with rice pilaf and sautéed veggies in a white wine, lemon and garlic pan sauce.

### CORNED BEEF AND CABBAGE

**\$15.50**

Served with baby red potatoes and carrots.

### IRISH TACOS

**\$9.95**

Two corned beef tacos served a la carte.

## SUNDAY 6/25

### FRIED AHI POKE BOWL

**\$10.95**

Island style poke lightly seared and served over sushi rice.

### PRIME RIB

**\$17.00**

Served with baked potato and daily veggies.

## MONDAY 6/26

### THIN CRUST CHEESE PIZZA

**\$6.95**

— Additional toppings \$1.00 each.

### CHILI VERDE

**\$10.00**

Served with rice, beans and warm tortillas.

*Bon Voyage Isthmus boaters*