

**AUSTIN
RESTAURANT
WEEK**

Daily Grill

Appetizers (choose one)

TRIO OF HUMMUS

Sun Dried Tomato, Kalamata Olive and Traditional Hummus,
Served with Grilled Flat Bread and Sliced Cucumbers

THE GRILL CHOP SALAD

Iceberg Wedge, Tomatoes, Red Onion, Bacon,
Crumbled Bleu Cheese, and Creamy Bleu Cheese Dressing

CLASSIC CAESER SALAD

Romaine Hearts, Parmesan Cheese and Homemade Croutons

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Entrées (choose one)

CEDAR PLANK SALMON

Brushed with our Signature BBQ Glaze, served with
Steamed Red Potatoes and Broccoli

SEA SCALLOPS WITH GRILLED ASPARAGUS

Five Jumbo Pan Seared Sea Scallops
with an Orange Fennel Beurre Blanc Sauce

BLACKENED RIB EYE STEAK

16 oz *Certified Angus Beef* Aged 28 Days.
Served with Spinach Mashed Potatoes

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Desserts (choose one)

“DAILY GRILL” FUDGE BROWNIE PIE

Our signature Brownie, topped with Vanilla Ice Cream,
Warm Caramel and Chocolate Sauce and Candied Pecans

KEY LIME PIE

Tangy Lime Custard in Graham Crust with
A Raspberry Puree and Whipped Cream and Lime Zest

FRUIT COBBLER OF THE DAY

Today's Selection of Baked Fruits with a Cinnamon Walnut Crumble,
Served Al La Mode with Vanilla Ice Cream

\$33 per person



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The Greensheet

NEW AMSTERDAM.