



## PRIX-FIXE MENU

*Please select one appetizer, one entrée and one dessert per person*  
**\$39.95 per person**

### APPETIZERS

#### **Polynesian Lettuce Wraps**

Three lettuce wraps stuffed with Polynesian Chicken salad

#### **Cajun Cream Shrimp**

Gulf Shrimp sautéed in Cajun spiced heavy cream and served with rustic bread

#### **Shishito and Brussel Sprouts**

Shishito peppers and brussel sprouts chard and blistered with flake salt, lemon garlic aioli and fried egg

### ENTRÉES

*Entrées are served with a warm sourdough round and Shugrue's homemade garlic butter*

#### **Porterhouse Pork Chop**

Broiled, fourteen ounce center-cut Porterhouse Chop topped with Jack Daniels barbecue sauce, crispy fried onion ring, served with roasted potatoes and vegetables

#### **Tournedos Oscar**

Medallions of Beef Tenderloin served over toast points with grilled Shrimp, lump Crab, fresh asparagus and béarnaise

#### **Shugrue's Seafood Paella**

Ahi, Salmon, Halibut, Shrimp, Mussels and Andouille Sausage sautéed in garlic sauce served over saffron rice with rustic bread

### DESSERTS

*Homemade by our own Cornerside Bakery*

#### **White Chocolate Raspberry Cake**

#### **Lemon Cake Bar**

with fresh whip and lemon buttercream



*\*Fixed price excludes tax and gratuity. 20% gratuity may be added to parties of eight or more.*

\*ITEMS SERVED RAW OR UNDERCOOKED. \*The Mohave County Health Department requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.