

## **GSPACC Restaurant Week**

*\$14.99 per person Available July 1- July 7 starting at 4:00pm daily*

*Entrees accompanied by a choice of a cup of soup or salad and  
Chef's choice dessert  
(Beverage not included)*

### **First Course**

*Chicken Tortilla soup, Texas Chili, House Salad, Small  
Caesar Salad*

### **Entrees**

*8oz New York Strip: Certified Angus Beef New York strip steak  
seasoned and grilled to your liking and served with a choice of (1)  
side*

*Chicken Florentine; grilled chicken breast topped with creamy  
spinach and melted mozzarella cheese, served with choice of (1) side*

*Asian Salad: romaine and iceberg lettuce topped with mandarin  
oranges, raisins, sunflower seeds, gorgonzola cheese, grilled  
chicken and crispy lo-mein noodles. Served with Asian sesame  
dressing.*

*Stuffed Tilapia: offered broiled or blackened and topped with  
lump crab imperial, served with choice of (1) side*

*Chicken Cordon Bleu: grilled chicken breast topped with creamy  
honey mustard, grilled ham and melted Swiss cheese. Served with  
choice of (1) side*

*Shepherd's Pie: seasoned ground beef blended with garden  
vegetables in a rich and creamy sauce, topped with redskin mashed  
potatoes and baked in a cast iron skillet*

*Fish Tacos: blackened tilapia wrapped in flour tortillas with  
roasted corn slaw and topped with cajun ranch dressing. Served  
with a side of house rice.*

Consuming raw or uncooked products can increase the risk of food borne illness.