





## 2 P.M.-6 P.M.

## **SNACKS**

Taco \$1.5 Chicken or Steak

Nachos \$5 Chips and cheese add chicken or steak \$2

**Onion Rings \$4** 

Calarmari \$5 served with cocktail sauce

Teriyaki Steak Skewers \$4

Chicken Strips \$5 served with ranch and BBQ sauce

My Place Famous Wings \$5 served with ranch and BBQ sauce

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## ENTREES

# Served with Greens salad, steamed vegetables, or fruit medley

#### Beef Tenderloin

Roasted with a spicy chili infusion, served medium rare and topped with chimichurri salsa 26

#### Delmonico

Hand-cut 20 oz bone-in top loin steak topped with a pink peppercorn, cognac and leek reduction 25

#### **Prime Rib**

Aged 8 oz prime rib slow roasted in rock salt and served with au jus and freshly grated horseradish 32

#### New Orleans Bouillabaisse

Petite prawns, Andouille sausage, mirepoix and Cajun cream sauce served over red rice 19

#### Duck

Oven-roasted organic duck boneless breast topped with Champagne vinaigrette, pancetta and pickled red onions 26

## Veal Scalloppini

Thinly pounded grilled veal chop stuffed with yellow peppers, San Marzano tomatoes and ricotta salata 22

# **SMALL PLATES**

Squash Ravioli Ambercup squash, shallot brown butter, and green apple chutney 10

Seared Lamb Medallions Rosemary, cumin, eggplant tapenade, and mint yogurt sauce 14

Crepe Florentine Spinach, caramelized onion, three cheeses in a crepe with balsamic reduction 11