

Sahm's Place Lunch Specials

September 28th – October 3rd

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Quick 10 Special- Malibu Indian \$10 (tax included)

Our homemade Indian Grain wheat bread is toasted and stuffed with grilled turkey, bacon, avocado, tomato, alfalfa sprouts, Muenster cheese and topped with a drizzle of homemade mustard sauce. Served with your choice of soup or salad and a drink.

Lunch #1- Chicken Coconut Melt \$11.99

Chicken breast is coated in freshly grated coconut and bread crumbs, deep fried, and served on toasted white bread with mango jalapeno sauce, avocado, and mozzarella cheese. Served with a side of kettle chips.

Lunch #2- McDuck Muffin \$9.99

Duck breast is seasoned, seared, baked, and sliced before being served on a toasted English muffin with strawberry jelly, cream cheese, and caramelized onions. Served with a side of hand cut French fries.

Lunch #3- Philly Cheese Steak \$12.99

Our homemade hoagie bun is spread with a classic “whiz” cheese sauce and stuffed with sautéed roast beef and caramelized onions. Served with a side of hand cut French fries.

Salad Special- Fajita Carnita \$11.99

Mixed greens are tossed in our salsa ranch dressing and topped with pork carnitas, onions, peppers, pico de gallo, guacamole, and fried tortilla chips. Served with a slice of sour cream coffee cake.

Sahm's Place Dinner Specials

September 27th – October 3rd

Appetizer Special- Sweet & Sour Calimari \$8.99

Fresh calamari is lightly seasoned, tossed in flour, deep fried, and tossed in a sweet and sour thai chili sauce. Topped with scallions and served over shredded lettuce.

Dinner #1- Ribeye & Crab Stuffed Potato \$26.99

An 8oz center cut ribeye is seasoned with our house steak rub, cooked to order on a cast iron skillet, topped with parsley butter, and served with a Boston style stuffed potato with blue lump crab.

Dinner #2- Carnitas & Goat Cheese Risotto \$17.99

Butter, shallots, and chicken stock are cooked down in our risotto and then finished with shredded carnitas pork, pico de gallo, scallions, goat cheese, fresh cilantro, and tomatillo sauce. Served with your choice of side mix green salad or soup.

Dinner #3- Tex Mex BBQ Platter \$14.99

Pork shoulder is slow roasted, shredded, and tossed in our house BBQ sauce, and served with slow cooked black beans with cumin, homemade corn bread, and Tex Mex rice.

Pasta Special- Chicken Absinthe Penne \$16.99

Chicken breast is pounded as thin as we can get it, coated in bread crumbs, fried, and topped with penne noodles sautéed in an absinthe and garlic butter and wine sauce with portabella mushrooms. Served with your choice of side mix green salad or soup.

Fresh Catch- Chipotle Shrimp Bowl \$13.99

Fresh shrimp are deep fried in our house seasoned flour, tossed in chipotle sauce, and served over a bed of white rice with sriracha, scallions, and garlic. Served with your choice of side.