



FAMILY MEALS TO-GO
OCTOBER 19TH – OCTOBER 23RD

MONDAY 2ppl - \$35 / 4ppl - \$60 / 6ppl - \$90 (plus tax)

CHICKEN PICATTA
LEMON CAPER SAUCE

Buttered Egg Noodles, Sauteed Broccolini
Masraff's Caesar Salad

ADD JESUSITA'S TRES LECHES \$20 (PLUS TAX)

TUESDAY 2ppl - \$35 / 4ppl - \$60 / 6ppl - \$90 (plus tax)

SHRIMP ETOUFFEE
CREOLE SAUCE

Haricot Verts, Rice Pilaf
Chopped Romaine Lettuce with Aged Balsamic Vinaigrette

ADD JESUSITA'S TRES LECHES \$20 (PLUS TAX)

WEDNESDAY 2ppl - \$75 / 4ppl - \$150 6ppl - \$225 (plus tax)

PAN SEARED CHILEAN SEA BASS
SESAME SOY BEURRE BLANC

Maitake Mushroom and Green Onion Polenta
Jumbo Asparagus
Baby Mixed Greens Salad and Red Wine Vinaigrette

ADD JESUSITA'S TRES LECHES \$20 (PLUS TAX)

“THANKSGIVING” THURSDAY 2ppl - \$35 / 4ppl - \$60 / 6ppl - \$90 (plus tax)

HERB ROASTED TURKEY BREAST
HOMEMADE GRAVY

Russell's Mom's Dressing, Country Mashed Potatoes
Cranberry Sauce, and Homemade Rolls

ADD JESUSITA'S TRES LECHES \$20 (PLUS TAX)

FRIDAY 2ppl - \$75 / 4ppl - \$150 / 6ppl - \$225 (plus tax)

“BPD STEAK NIGHT”
8oz. FILET MIGNON
HORSERADISH CREAM

Chuy's Loaded Potato Casserole, Garlic Green Beans
Steakhouse Wedge Salad with Bacon, Tomato, Blue Cheese
Housemade Ranch Dressing

ADD JESUSITA'S TRES LECHES \$20 (PLUS TAX)