



## Streb's Twilight Menu

**Twilight Dinner 3:00pm - 6:00pm**  
**Happy Hour Drinks 3:00pm - 6:30pm**

House Wines and House Brand Drinks \$4  
Upper Shelf Brands \$6 and Top Shelf Brands \$2 Off  
\$1 Off all Draft Beers

All Entrees are served with 2 sides (Excluding Pasta Dishes), Chef's  
Dessert & Coffee.

<b>Chicken Marsala</b> Butter-fried Chicken Breast Sautéed with Mushrooms in a Marsala Sauce.	\$13.95
<b>1/2 Rack of B.B.Q. Ribs</b> Our Famous fall off the bone Ribs, Glazed with our Sweet Homemade B.B.Q. Sauce.	\$13.95
<b>Chilean Sea Bass Medallions</b> Sautéed in a Creamy Lobster Newburg Sauce or Baked with Parmesan Cheese and Bread Crumbs.	\$13.95
<b>Linguini Vongole</b> Sautéed Littleneck Clams in Olive Oil, Fresh Garlic, Grape Tomatoes & Chiffonade Basil.	\$13.95
<b>North Atlantic Salmon</b> Served Grilled or Broiled.	\$13.95
<b>Seafood Pasta Marinara</b> Shrimp, Mussels and Clams served with Fresh Spinach, Linguini and Tomato Basil Broth.	\$13.95
<b>Seafood Cakes</b> A trio of Individual Salmon, Crab and Halibut Cakes served with a Dill Sauce and Remoulade.	\$13.95
<b>Baked Atlantic Cod</b> Topped wit a Tarragon Aioli, Herb Bread Crumbs.	\$13.95
<b>Salisbury Steak</b> USDA Prime Ground Beef, topped with Caramelized Onions, and Roasted Mushrooms with a Red Wine Sauce.	\$13.95

### **Choice of 2 Sides:**

Soup of the Day, Caesar Salad, House Salad, Mashed Sweet  
Potatoes, Garlic Mashed Potatoes, Coconut Rice, Vegetable  
Medley or Coleslaw.

\*18% will be added to all Checks.

No coupons or other discounts can be used with the Twilight Dinner.

No separate checks, checks can only be split evenly.

No substitutions and there is a sharing charge of \$10.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne  
illness, especially if you have medical conditions.