



October 19-26, 2018

\$29

(includes soda, coffee, or tea)

# Choose a Soup

### MARYLAND CRAB SOUP

Award winning recipe with the freshest crab meat and vegetables.

# CAJUN CREAM OF CRAB SOUP

Award winning recipe, just slightly spicy.

### RUBEN'S SOUP OF THE DAY

Our famous homemade specialty soups change often—ask your server for today's creation

## Choose an Entrée

# TORTILLA CRUSTED SALMON

Beautiful filet of Atlantic salmon encrusted with crispy tortilla chips then oven broiled. Served over risotto with roasted Brussels sprouts.

# SANGRIA FLAT IRON STEAKS

Twin flame-broiled flat iron steaks finished with Ruben's original sangria brown gravy. Served with loaded mashed potatoes and grilled asparagus.

#### **HEAVENLY SHRIMP**

Jumbo shrimp sautéed in a classic garlic, gorgonzola cheese, and white wine cream sauce over angel hair pasta. Served with grilled asparagus, diced tomato, and crusty bread.

## Choose a Dessert

## CRÈME BRÛLÉE

Classic French custard with crystallized sugar and fresh seasonal fruit.

#### **KAHLUA DIABLO**

Devil's food cake drizzled with classic coffee liquor, chocolate sauce, topped with whipped cream.

### OUR DAILY BREAD PUDDING

Homemade house specialty and Chef's choice. Ask about our latest seasonal creation.

## Family Operated Since 1974

2412 Mountain Road • Pasadena, MD 21122 • 410-437-8999 • fax: 410-437-8995 • info@listasgrill.com Open Tuesday through Saturday for dinner at 4 pm. Reservations appreciated.

ListasGrill.com