



## **THE LAST RESORT** **CHEF'S EVENING SPECIALS**

### **EVENING SPECIALS:**

<b>HONEY, SOY AND GINGER GLAZED SALMON</b>	<b>12.95</b>
Poached salmon steak with a honey, soy and ginger glaze, served with chips, peas & salad.	
<b>GRILLED RUMP STEAK (topped with garlic butter)</b>	<b>13.95</b>
Served with chips, peas, mushrooms, grilled tomato and onion rings	
<b>SPANISH STYLE CHICKEN &amp; CHORIZO CASSEROLE</b>	<b>11.95</b>
Served with rice & crusty bread	
<b>PORK DEL CAMPO</b>	<b>12.95</b>
2 grilled pork chops topped with a cranberry chutney, goats cheese & a balsamic cream dressing.	
<b>CLASSIC FRENCH CHICKEN FILLET</b>	<b>11.95</b>
A pan fried chicken fillet presented in a silky white wine, garlic and mushroom cream sauce	
<b>THE CAJUN &amp; RIBS PLATTER ( for 2 persons )</b>	<b>25.00</b>
	<b>+ A free bottle of Rioja wine</b>
A whole rack of BBQ ribs and a whole Cajun chicken fillet accompanied by crispy onion rings, potato wedges, coleslaw, garnish and garlic bread slices. Served with BBQ and garlic mayo dips.	