



We Cook!



**NORTH COUNTY
RESTAURANT WEEK**

October 19–26, 2018

\$29

(includes soda, coffee, or tea)

No substitutions.

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 • info@listasgrill.com
Open Tuesday through Saturday for dinner at 4 pm. Reservations appreciated.

ListasGrill.com