



**destiny usa**  
**dine-out**  
**3 COURSES, \$25/PERSON**  
august 1-9, 2014



*Enjoy a three-course meal for \$25 per person (not including drinks, tax or gratuity) at any of the participating restaurants above. Check with the individual establishments for their pre-selected menus and offers provided during the meal.*

**\$25 PER PERSON - CHOOSE 1 FROM EACH COURSE BELOW:**



## **APPETIZER**

Edamame

*Steamed and salted soy bean pods*

Shumai

*Six steamed shrimp dumplings*

Gyoza (or Vegetable Gyoza)

*Six pan-fried chicken & pork dumplings*

## **SOUP OR SALAD**

## **HIBACHI ENTRÉE**

*Served with side of vegetables & choice of fried rice, noodle, white rice or brown rice*

Chicken

Steak

Salmon

Tilapia

Vegetables



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### STARTER

#### Pan Seared Mozzarella

*Fresh mozzarella, dusted in seasoned Italian breadcrumbs, pan-seared and served with marinara and fresh basil*

#### Ranch Chicken & Avocado Rolls

*Traditional southwest eggrolls with a twist including ranch chicken, cilantro, jalapenos, scallions, and avocado*

#### Boom Boom Shrimp

*Crispy shrimp tossed in our spicy Boom Boom sauce, atop our Boom slaw*

#### Bavarian Pretzels

*Warm Bavarian pretzel sticks with our house queso and pico de gallo*

### ENTRÉE

#### Cobb Salad

*Iceberg lettuce, grilled chicken, avocado, applewood bacon, egg, tomatoes, and crumbled bleu cheese, and your choice of dressing*

#### Mahi Tacos

*Grilled Mahi Filets wrapped in two soft flour tortillas, topped with cabbage, jack and cheddar cheese and fresh salsa, served with cilantro lime rice and Nuevo Beans*

#### Philly Cheese Steak

*Choice of Rib eye steak or chicken, sautéed peppers and onions, and house queso*

#### BBQ Bacon Burger

*Topped with cheddar cheese, applewood bacon, our signature BBQ sauce and crispy onions*

#### Margherita Pizza

*Fresh mozzarella, marinara, Roma tomatoes, olive oil and basil*

#### BBQ Pork Sandwich

*Fresh pulled pork tossed in our signature BBQ sauce topped with homemade slaw*

#### Southern Fried Chicken Sandwich

*Crispy chicken breast topped with cheddar cheese, boom slaw and chipotle aioli*

### DESSERT

#### Original New York Cheesecake

*Served with strawberry sauce*

#### Brownie Sunday

*Vanilla Bean or Butter Pecan ice cream paired with our fudge brownie, whipped cream, and your choice of chocolate, caramel, or butterscotch sauce*

Also receive a \$10 GamePlay card alongside of your meal.



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### APPETIZER

#### Chili con Queso

*A Tex-Mex classic made with our hearty chili and homemade Queso. Topped with fresh cilantro and served with warm tri-colored tortilla chips.*

#### Spinach Artichoke Dip

*Creamy dip made with fresh spinach, artichoke hearts and a hint of roasted garlic. Topped with parmesan cheese, diced tomatoes and served with our signature red, white and blue corn tortilla chips.*

#### Fried Pickles

*Beer battered, spicy dill pickle spears fried to crispy perfection and served with our creamy Ranch Dressing.*

#### Mozzarella Sticks

*Beer battered and fried to a golden brown, served with our rich marinara sauce.*

#### Chicken Quesadilla

*Flour tortilla grilled with our Cajun butter and stuffed with grilled chicken, melted mixed cheeses, sautéed onions and bell peppers. Topped with diced tomatoes and served with cool sour cream and our fresh salsa.*

#### Potato Skins

*Perfectly seasoned potato wedges loaded with melted cheeses and crispy bacon. Served with cool sour cream.*

### ENTRÉE

#### Avocado Chicken Salad

*Crisp mixed greens, sliced tomatoes, cucumbers, fresh avocado and red onion tossed in our low-calorie balsamic vinaigrette, then topped with grilled chicken breast and fresh mango salsa.*

#### Margarita Chicken

*Flame-grilled chicken breast flavored with our homemade margarita marinade. Served over steamed baby spinach and fresh vegetables.*

#### Chicken Fried Chicken Dinner

*Boneless chicken breast pounded thin, hand breaded, fried to golden perfection and smothered in our country gravy. Served with mashed potatoes and corn on the cob.*

#### BBQ Chicken Breast

*Two grilled, juicy chicken breasts seasoned and generously basted with our Toby's BBQ sauce.*

#### Flat Iron Steak

*8 oz. USDA choice fresh cut, tender and juicy steak seasons and char-grilled to your liking.*

#### Shrimp Skewers

*Large shrimp, sugar cane skewered and brushed with your choice of Jack Daniels Whiskey BBQ, Buffalo or Honey BBQ. Served with our jasmine rice and fresh vegetable of the day.*

#### St. Louis Ribs Half

*Pork ribs dry rubbed with our special blend of seasonings, pecan smoked and fire-grilled then glazed with our classic Toby's BBQ sauce.*

### DESSERT

#### Warm Triple Chocolate Brownie

*Warm, thick-cut brownie topped with vanilla ice cream and covered in rich chocolate sauce.*

#### Apple Pie

*An American classic made with Dutch apples, caramel, cinnamon and a hint of brown sugar. Baked in our flakey sable Breton crust.*

#### Cherry Pie

*Sweet, cherry filling baked in our flakey sable Breton crust served over fresh raspberry sauce.*



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Cantina LAREDO.  
*gourmet mexican food*

**\$25 PER PERSON - CHOOSE 1 FROM EACH COURSE BELOW:**

### APPETIZER

Chili con Queso (cup)

*Cheese dip with jalapenos and onions*

Empanadas de Pollo (two empanadas)

*Corn turnovers with chicken, roasted poblano peppers and Oaxaca cheese*

### ENTRÉE

Pollo Mango Mole

*Grilled chicken with mango mole sauce and toasted pine nuts*

Fish of the Day (lunch portion)

*Grilled Salmon with Chimichuri sauce, asparagus and cilantro lime rice*

Combo Fajitas

*Grilled marinated chicken and steak fajitas with rice and beans*

Relleno de Camarones

*Shrimp, Monterey jack, mushrooms, corn, spinach and zucchini in a pepper topped with avocado*

### DESSERT

Tasting of Flan

*Mexican custard with caramel sauce and hint of Cointreau*

Tasting of Mango Tres Leches

*Creamy vanilla cake with mango cream sauce*



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### APPETIZER

#### Poppin' Potatoes

*Fried and crispy on the outside, light on the inside, these bite-size potato puffs are tossed with garlic butter and Parmesan cheese. Go ahead – eat them by the handful. Served with house-made sweet & spicy ketchup.*

#### Soft Pretzel Bites

*Get ready for some fun at the table. Fresh-baked soft pretzels, served warm with a trio of dips: sweet honey mustard, spicy horseradish mustard and cheddar cheese sauce.*

#### Cheesesticks

*Crispy breaded mozzarella served with a side of marinara sauce*

### ENTRÉE

#### Cabo-Style Chicken

*Two 5 oz. chicken breasts, lightly seasoned and char-grilled, topped with pineapple pico de gallo and served with spicy rice and steamed fresh vegetables.*

#### Legendary Goldfingers

*Not only is this legend for real, it's one of Dave & Buster's all-time original favorites. Hand-breaded, crispy fried chicken tenders served with seasoned french fries and chipotle honey sauce – it won't take long to figure out why.*

#### Maker's Mark® Smokehouse BBQ Burger

*First, we start with our enormous half-pound burger, seasoned and grilled to perfection, then we smother it with our tangy bourbon sauce made with Maker's Mark® and top it with two slices of American cheese. Finally we pile on smoky ancho pulled pork atop a bed of caramelized onions and serve it on a toasted brioche bun. Accompanied by a generous serving of our crispy seasoned fries.*

#### The South Philly Burger

*We start with a half-pound burger, seared and seasoned. Then it's loaded with thin-sliced steak imported directly from South Philly and grilled to perfection. Topped with peppers, onion, mushrooms and melted white American cheese on a toasted brioche bun. Served with over half a pound of seasoned fries.*

#### The Mac! & Cheese

*Grilled seasoned chicken breast and applewood smoked bacon, tossed with cavatappi pasta and creamy aged sharp cheddar cheese sauce. Topped with a garlic breadcrumb crust and baked until brown and bubbly.*

#### The Lawnmower

*Our Lawnmower salad is layered using fresh romaine and green leaf lettuces, grilled chicken, diced garden vegetables, boiled eggs, bacon bits and bleu cheese crumbles. Served with your choice of dressing.*

### DESSERT

#### Hot Sugared Donut Holes

*A basketful of warm sugarcoated plain and chocolate donut holes with raspberry and chocolate dipping sauces.*

#### Bananas Foster Pie

*Chilled banana pudding and vanilla sponge cake layered in a cinnamon-graham pastry with rum sauce and warm caramel.*

#### Triple Layer Chocolate Cake

*A generous slice of our scrumptious triple layer chocolate cake. Alternating layers of creamy, rich frosting and moist, decadent cake, a drizzling of liquid fudge and a dusting of fine cocoa create a chocolate fantasy sure to satisfy even the most discerning sweet tooth.*



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**\$25 PER PERSON**

## **SALAD**

*Enjoy one of our delicious salads, each featuring one of The Melting Pot's signature dressings.*

### **Caesar**

*Romaine lettuce, Parmesan cheese, croutons and Parmesan-encrusted pine nuts, tossed with Caesar*

### **Watermelon & Feta**

*Fresh pieces of watermelon tossed with red onion, feta cheese and topped with a balsamic glaze.*

### **California**

*Baby salad greens, Roma tomatoes, candied pecans and Gorgonzola with Raspberry Black Walnut Vinaigrette.*

## **ENTRÉE**

*Our chef invites you to create your own combination entrée by selecting any 3 individual items below. All entrees include seasonal vegetables and signature dipping sauces.*

Andouille Sausage  
Herb-Crusted Chicken  
Sesame-Crusted Ahi Tuna  
Chicken Potstickers  
Featured Pasta  
Memphis-Style BBQ Pork Medallion  
Teriyaki-Marinaded Sirloin  
Pacific White Shrimp  
Atlantic Salmon

*Add a lobster tail to your entrée for \$9.99*

### **COOKING STYLES:**

*Our entrees can be prepared with any of the premium cooking styles listed below. All cooking styles are priced per pot.*

#### **Seasoned Court Bouillon**

*Fresh seasoned vegetable broth, **complimentary***

#### **Coq au Vin**

*Burgundy wine infused with fresh herbs, spices and mushrooms, **\$3.95 per pot***

#### **Mojo**

*Caribbean-seasoned bouillon with a distinctive garlic flavor and citrus flair, **\$3.95 per pot***

## **DESSERT-CHOCOLATE FONDUE**

*Enjoy fresh strawberries, blondies, bananas, pineapple, Rice Krispies Treats, marshmallows, pound cake and brownies for dipping with your choice of the following chocolate fondues.*

### **Pure Chocolate**

*For the fondue purist, we offer milk, dark, or white chocolate melted to decadent perfection.*

### **The Original**

*Our original milk chocolate fondue swirled with crunchy peanut butter.*

Before placing your order, please inform the owner, manager or your server if a person in your party has a food allergy. Our fondue-style service may result in the undercooking of certain ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.



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**UNO**  
PIZZERIA & GRILL

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### SMALL PLATES

#### Zucchini Chips

*Hand breaded zucchini chips served with all-natural marinara*

#### Bruschetta

*Grilled focaccia bread, riped plum tomatoes, fresh basil and garlic, parmesan cheese and balsamic glaze*

#### Pretzel Sticks

*Soft baked salted pretzels with honey mustard and a warm cheese dipping sauce made with Sam Adams and aged cheddar cheese.*

#### Deep Dish Mac and Cheese

*Combination of parmesan, romano, penne, and rich crumb topping baked in a mini deep dish pan*

#### Spinach and Artichoke Dip

*Classic favorite served with warm tortilla chips*

### ENTRÉE

*All entrées are served with a side house salad*

#### Deep Dish Numero Uno

*Mushroom, onions, peppers, pepperoni, sausage, chunky tomato sauce topped with mozzarella and romano.*

#### Deep Dish Mediterranean Vegetable

*Roasted eggplant, plum tomatoes, red onion, fontina and mozzarella topped with fresh spinach, kalamata olives, feta and balsamic vinaigrette*

#### Prosciutto Arugula Artisan Thin Crust

*Prosciutto, red peppers, white aged cheddar, parmesan and topped with fresh arugula and balsamic glaze*

#### Napoli Artisan Thin Crust

*Sausage, all natural house made marinara topped with ricotta and fresh basil*

#### Rattlesnake Pasta

*Sauteed chicken and spicy alfredo tossed with penne and topped with cheddar and sliced jalapenos.*

#### Chicken Parmesan

*Baked chicken breast coated with basil, romano, panko bread crumbs and spices, topped with mozzarella and house made marinara*

#### Sirloin Tips + Two Sides

*10oz top sirloin grilled to your liking*

#### Baked Stuffed Chicken + Two Sides

*Chicken breast filled with feta, mozzarella, broccoli, spinach, tomatoes, garlic and basil*

#### Lemon Basil Salmon + Two Sides

*Salmon grilled with lemon, garlic and basil seasonings*

*Sides for select entrees above:*

*French fries, mashed potato, skinless bake potato, broccoli, roasted veggies, faro salad, brown rice*

### DESSERT

#### Hot Chocolate Brownie Sundae

#### Granny Smith All-American Apple Crisp

#### Macadamia Nut White Chocolate Deep Dish Cookie Sundae

#### Chocolate Peanut Butter Cup

#### Tiramisu



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**APPETIZER**

**Mediterranean Nachos**

*Flatbread chips, topped with artichoke spread, tomato, cucumber, kalamata & green olives, roasted red & pepperoncini peppers, finished with feta cheese crumbles and a drizzle of olive oil.*

**Housemade Hummus\***

*Traditional hummus accented with a tomato-cucumber salsa, served with carrots and crispy flatbread.*

**Blue Cheese Chip Snacker**

*Housemade chips with bleu cheese crumbles, havarti cheese sauce and bacon.*

**ENTRÉE**

**Steak Frites †**

*Grilled flat iron steak marinated in Märzen lager, over fries, drizzled with tangy steak sauce. †*

**Woodford Reserve Bourbon Salmon †**

*Grilled salmon glazed with Woodford Reserve Bourbon. Quinoa kale pilaf and seasonal vegetables on the side.\**

**Miso Mahi †**

*Miso-glazed mahi with marinated shiitake mushrooms, finished with a lime-infused soy butter sauce and quinoa kale pilaf.*

**Bourbon Chicken & Grilled Shrimp**

*Bourbon-glazed grilled chicken breast with grilled shrimp, jasmine rice and vegetables.\**

**Lobster & Shrimp Mac and Cheese**

*Sautéed lobster and shrimp tossed in a creamy parmesan-havarti cheese sauce with bowtie pasta.*

**DESSERT TASTERS\***

**Ultimate Double Chocolate Cake**

**Warm Bread Pudding**

**Strawberry Cheesecake**

**Triple Chocolate Brownie**

*\* These menu items contain Peanuts, Pecans, Cashews, Almonds, Walnuts, Pine Nuts, or Sesame Seeds.*

*† These menu items may contain raw or undercooked ingredients.*

*We serve the freshest food & beer; however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Before placing your order, please inform your server if anyone in your party has a food allergy.*

