

Appetizers

Sea Scallops

Jumbo Pan Seared Sea Scallops
Served with an Orange Fennel
Buerre Blanc Sauce 14.50

Ahi Tuna Tartare

Avocado, Mango and Cucumber with
Wasabi and Sriracha Aioli and Soy Glaze
Served with Crispy Wontons 15.75

Lobster Ravioli

Topped with a Truffle Lobster Bisque
Leek and Frisee Salad 16.75

Entrees

Baked Idaho Trout Stuffed with Crab

Jumbo Lump Crab Topped with Roasted Hazelnut
Lemon Butter Sauce Served with Grilled Vegetables 29.75

Pan Seared Sea Scallops

Five Jumbo Sea Scallops with an Orange Fennel Beurre Blanc Sauce
Served with Grilled Vegetables 29.50

Dijon Crusted Alaskan Halibut

Pan Seared and topped with a Dijon Panko Crust
Served with a Whole Grain Mustard Beurre Blanc Sauce
Asparagus and Herb Roasted Tomatoes 37.75

Porterhouse Steak

26 oz. Prime Porterhouse Aged 28 Days
Served with Shoestring Fries 55.75

Veal Chop with Mushroom Demi Sauce

Pan Seared Veal Chop topped with Porcini and Shitake Mushrooms
In a Veal Demi Sauce. Served with Spinach Mashed Potatoes 38.75

Three Course Prime Menu

Soup of the Day

The Grill Chopped Salad

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Black Grouper with Crab

Pan Seared Florida Grouper with Jumbo Lump topped with
Beurre Blanc Sauce Served with Grilled Asparagus
ala carte 34.75

Filet Mignon with a Bleu Cheese Herb Crust

8 oz. Charbroiled Petite Filet Served with
Spinach Mashed Potatoes and Bordelaise Sauce
ala carte 37.75

Chefs Featured Dessert

Please ask your Server for Today's Selection

45.75 per person

Prix Fixed items may not be split

Seafood Selections Subject to Availability