

Appetizers

Heirloom Panzanella Salad

Market Fresh Heirloom Tomatoes, Gorgonzola Cheese, Basil and Red Onions With Grilled Levain Bread 11.75

Mussels Provencal

Prince Edward Island Mussels Sautéed with Garlic, Tomatoes, Basil and Oregano Served with Grilled Levain Bread 13.95

Ahi Tuna Tartare

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

Three Course Prime Dinner

Your Choice of Any Entrée below paired with any Starter Salad or Soup of the Day and Dessert Add 10.00

Entrees

Baked Idaho Trout Stuffed with Crab

Jumbo Lump Crab topped with a Roasted Hazelnut Lemon Butter Sauce Served with a Grilled Vegetables 26.95

Pan Seared Sea Scallops

Five Jumbo Sea Scallops with an Orange Fennel Beurre Blanc Sauce Served with Grilled Asparagus 28.75

Parmesan Crusted Alaskan Halibut

Seasoned with White Pepper, Paprika, Scallions and Parmesan Cheese Baked and Served with Mustard Sauce and Grilled Vegetables 36.95

Filet Mignon with a Bleu Cheese Herb Crust

8 oz. Charbroiled Petite Filet Served with Spinach Mashed Potatoes and Bordelaise Sauce 35.95

Bone-In Steaks

Served with Grilled Jumbo Asparagus

Bone-In Filet Mignon

16 oz. 52.95

Porterhouse

25oz. 49.95

Tomahawk Rib Chop

30 oz. 65.00

Dessert

Seasonal Crème Brulee

A delicate Custard with a Caramelized Sugar Top. Please ask your server about today's selection 8.00