

Appetizers

Lobster Ravioli

Topped with a Truffle Lobster Bisque
Leek and Frisee Salad 16.75

Butternut Squash Soup

Finished with Crème Fraiche
Bowl 6.75

Kobe Tomahawk Chop for Two

Choice of Starter

Lobster Ravioli or Crab Cake

Entrée

28 oz. Bone-In Rib Eye Carved Tableside

Choice of Two Sides

Shoestring Fries • Creamed Spinach • Grilled Asparagus

Spinach Mashed Potatoes • Loaded Mac & Cheese

Dessert

Our Signature Rice Pudding for Two

or

Two Glasses of Wine

Sommelier's Choice

110.00

Entrees

Parmesan Crusted Chilean Sea Bass

Seasoned with White Pepper, Paprika, Scallions and Parmesan Cheese
Baked and Served with Mustard Sauce with Grilled Vegetables 39.50

Blackberry Pork Chop

Double Cut Pork Chop with a Washington Blackberry Sauce
Served with Spinach Mashed Potatoes 26.75

Roasted Australian Rack of Lamb

Marinated in our Rosemary Herb Seasoning
Served with Spinach Mashed Potatoes and a Marsala Mint Sauce 36.75

Bone-In Filet Mignon

16 oz. Served with Spinach Mashed Potatoes 51.75

Kobe Tomahawk Rib Chop

28 oz. Served with Jumbo Grilled Asparagus 85.00

Three Course Prime Dinner

Your Choice of Any Entrée above paired with any
Starter Salad or Soup and Dessert

Add 10.00

Dessert

Seasonal Crème Brule

A Delicate Custard with a Caramelized Sugar Top 8.00
Ask your Server for Today's Selection