

## **Chefs Features**

### **Pan-Seared Chilean Sea Bass**

Pan-Seared Chilean Sea Bass served with Artichoke Hearts and a Dijon Mustard Sauce. Served with Spinach Mashed Potatoes 37.95  
*Three Course Prime Dinner 45.00*

### **Grilled Australian Rack of Lamb**

Double Cut Lamb Chops marinated in a Rosemary Herb Seasoning served with Spinach Mashed Potatoes 35.95  
*Three Course Prime Dinner 45.00*

## **From the Broiler**

### **Bone-In Beef Rib Chop**

Served with Spinach Mashed Potatoes and Onion Rings 46.95

### **Bone-In Filet**

14 Ounce Bone-In Filet Mignon served with Shoestring Fries 49.95

## **Three Course Prime Menu**

### **Lobster Bisque**

### ***The Grill* Chopped Salad**

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### **Baked Idaho Trout Stuffed with Crab**

Fresh Trout with Jumbo Lump Crab, topped with Roasted Hazelnut Lemon– Butter sauce, served with Grilled Vegetables  
ala carte 27.95

### **Pan Seared Sea Scallops**

Five Jumbo Sea Scallops with an Orange Fennel Beurre Blanc Sauce with Grilled Asparagus  
ala carte 29.95

### **Filet Mignon with a Bleu Cheese Herb Crust**

8 oz. Charbroiled Petite Filet served with Spinach Mashed Potatoes and Bordelaise Sauce  
ala carte 35.75

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### **Dessert or Barista Coffee Special**

Ask your server for selections

39.95 per person

## **Saturday & Sunday Special**

### **Slow Roasted Prime Rib**

16 Ounce Slice of Prime Rib, Au Jus, Creamy Horseradish Sauce and served with Baked Potato and Creamed Spinach 32.75