

Appetizers

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

Ahi Tuna Tartare
With Avocado, Mango & Cucumber
Served with Wasabi and Sriracha Aioli and
Soy Glaze with Crispy Wontons 14.75

Mussels Provencal
Sautéed with Garlic, Tomatoes,
Fresh Basil and Oregano
Served with Grilled Levain Bread 13.75

Pan Seared Sea Scallops
Three Jumbo Pan Seared Sea Scallops
Served with an Orange Fennel
Beurre Blanc Sauce 13.95

Entrees

Pan Seared Sea Scallops
Five Jumbo Sea Scallops with an Orange Fennel Beurre Blanc Sauce
Served with Grilled Asparagus 29.95

Blackened Ahi Tuna with Mango Relish
Blackened Ahi Tuna Pan Seared Rare in a Iron Skillet
Served with Mango Relish, Jasmine Rice and Grilled Asparagus 36.95

Parmesan Crusted Alaskan Halibut
Seasoned with White Pepper, Paprika, Scallions and Parmesan Cheese
Baked and served with Mustard Sauce with Grilled Vegetables 38.50

Filet Mignon with a Roquefort Cheese Herb Crust
8 oz. Petite Filet with Spinach Mashed Potatoes and Bordelaise Sauce 36.95

Filet Mignon with King Crab Leg
Served with Grilled Jumbo Asparagus 59.95

From the Broiler
Served with Grilled Jumbo Asparagus

Bone-In Filet Mignon
16 oz. 52.95

Prime Porterhouse
26 oz. 48.95

Tomahawk Rib Chop
30 oz. 65.00

Kobe & Cabernet

Snake River is Idaho's masterful producer of American style Kobe (Wagyu) Beef. Snake's River Beef is unique due to a combination of special care and feeding, along with a rare breed of cattle, Wagyu.

The result is succulent Beef that develops an exquisite, buttery, mouth-filling sensation.

Snake River Farm Kobe NY Strip 12 oz, Served with Grilled Asparagus
ala carte 65.00

Lancaster Cabernet has lush ripeness with Plums, Rich Black Cherry and Cassis Characters with Sweet and Spicy aromas of Clove, Nutmeg and Vanilla. Finely textured tannins and layers of complexity extend over the long finish. Aged 22 months in French Oak Barrels, this wine was bottled unfiltered.

Lancaster, Cabernet Sauvignon, 2006
ala carte 80.00

Dessert

Chocolate Soufflé
Served with a Chocolate Sauce 10.00

** Please notify your server at the time of order, as it takes 25 minutes to prepare*