

Appetizers

Pan Seared Sea Scallops

Jumbo Sea Scallops served with an Orange Fennel Beurre Blanc 13.75

Tuna Tartare

Ahi Tuna with Avocado, Mango & Cucumber served with Wasabi and Sriracha Aioli and a Soy Glaze with Crispy Wontons 14.75

Chef's Features

Pan-Seared Sea Scallops

Five Jumbo Sea Scallops Pan Seared with an Orange Fennel Beurre Blanc Sauce served with Grilled Asparagus 27.75

Parmesan Crusted Chilean Sea Bass

Seasoned with White Pepper, Paprika, Scallions and Parmesan Cheese baked and served with Mustard Sauce with Grilled Vegetables 36.75

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 35.95

Filet Mignon with a Roquefort Cheese Herb Crust

8 oz. Petite Filet with Spinach Mashed Potatoes and Bordelaise Sauce 34.95

From the Broiler

Served with Sautéed Spinach and Mushrooms and Roasted Garlic Yukon Mashed Potatoes

Prime Porterhouse

26 oz. 46.75

Bone-In Filet Mignon

16 oz. 52.95

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

Signorello Estate is Napa Valley's ultimate boutique winery known for its intensely flavored Cabernet based wines grown exclusively on our singular hillside estate along the Silverado Trail.

This wine is a deep dark red color and open to Blueberry, Anise, Chocolate and Vanilla

Signorello Estate, Cabernet Sauvignon, 2005

ala carte 75.00

Chefs Featured 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*