

Appetizers

Spinach Pear Salad with Brie

Sliced Marinated Pears, Spinach
Red Onions and Fried Brie
Tossed in a Mustard Vinaigrette 12.75

Ahi Tuna Tartare

Diced Avocado, Mango and Cucumber with
Wasabi and Sriracha Aioli and Soy Glaze
Served with Crispy Wontons 14.75

Sea Scallops

Pan Seared and Served with an Orange
Fennel Beurre Blanc Sauce 14.50

Lobster Ravioli

Topped with a Truffle Lobster Bisque
Leek and Frisee Salad 16.75

Entrees

Pan Fried John Dory

New Zealand John Dory topped with a Lemon Butter Sauce
Served with Grilled Vegetables 38.75

Pan Seared Sea Scallops

Five Jumbo Sea Scallops with an Orange Fennel Beurre Blanc Sauce
Served with Grilled Vegetables 29.75

Dijon Crusted Alaskan Halibut

Pan Seared and topped with a Dijon Panko Crust
Served with a Whole Grain Mustard Beurre Blanc Sauce,
Asparagus and Herb Roasted Tomatoes 36.50

Filet Mignon with King Crab Leg

Served with Shoestring Potatoes 59.75

From the Broiler

Served with Spinach Mashed Potatoes

Kansas City Steak

18 oz. 48.75

Kobe New York

12 oz. 65.75

Filet Mignon with Roquefort

Cheese Herb Crust

12 oz. Filet 46.50

Tomahawk Rib Chop

30 oz. 75.00

Dessert

Grand Marnier Soufflé

Served with a Vanilla Sauce 10.00

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

Now offering a Six-Course Wine Pairing Menu Monday thru Thursday evenings.
Enjoy hand-selected wines from our Sommelier, paired with Classic American Fare.
Ask your server for more details or to see the menu.

Seafood Selections Subject to Availability