

## Appetizers

### Lobster Ravioli

Topped with a Truffle Lobster Bisque  
Leek and Frisee Salad 16.75

### Dungeness Crab Cocktail

Served with Horseradish Cocktail Sauce  
17.75

### Ahi Tuna Tartare

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

## Entrees

### 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

### Crab and Shrimp Louie

Dungeness Crab and Jumbo Shrimp  
Served on a bed of mixed greens, avocado, tomatoes and egg,  
With 1000 Island dressing 27.75

### Pan Seared Sea Scallops

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

### Pan Fried John Dory

New Zealand John Dory topped with a Lemon Butter Sauce  
Served with Grilled Vegetables 39.50

### Filet Mignon with Bleu Cheese Herb Crust

Served with Spinach Mashed Potatoes  
and Bordelaise Sauce 37.50

### Kansas City Steak

18 oz. Bone-In New York Steak  
Served with Grilled Asparagus 48.75

### Tomahawk Rib Chop

30 oz. Served with Grilled Asparagus  
75.00

## Dessert

### Strawberry Shortcake

Sliced Market Fresh Strawberries on a Homemade Biscuit  
With Strawberry Sauce and Whipped Cream  
8.00

Seafood Selections Subject to Availability