

Appetizers

Mussels Provencal

Prince Edward Island Mussels Sautéed with
Garlic, Tomatoes, Basil and Oregano
Served with Grilled Levain Bread 13.75

Heirloom Panzanella Salad

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

Pan Seared Sea Scallops

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

Ahi Tuna Tartare

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

Three Course Prime Dinner

Your Choice of Any Entrée below paired with an
Grill Chopped Salad or Soup of the Day and Featured Dessert 10.00

Entrees

Pan Seared Sea Scallops

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

Alaskan Halibut with Mango Salsa

Simply Grilled then Topped with Mango Salsa
Served with Grilled Spring Vegetables and a Balsamic Glaze 38.50

Parmesan Crusted Chilean Sea Bass

Seasoned with White Pepper, Paprika, Scallions and Parmesan Cheese
Baked and Served with Mustard Sauce with Grilled Vegetables 38.95

Filet Mignon with Bleu Cheese Herb Crust

Served with Spinach Mashed Potatoes and Bordelaise Sauce 36.50

Filet Mignon with King Crab Leg

Served with Grilled Jumbo Asparagus 54.95

Bone-In Steaks

Served with Grilled Jumbo Asparagus

Bone-In Filet Mignon

16 oz. 48.95

Tomahawk Rib Chop

30 oz. 65.00

Dessert

Seasonal Crème Brule

A Delicate Custard with a Caramelized Sugar Top 8.00
Ask your Server for Today's Selection