

Appetizers

Pan Seared Sea Scallops

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

Ahi Tuna Tartare

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

Chefs Features

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
Three Course Prime Dinner 47.00

New Zealand John Dory

Pan Fried John Dory topped with Lemon Butter Sauce 37.95
Three Course Prime Dinner 47.00

Filet Mignon with King Crab Leg

Served with Hand-cut Shoestring Potatoes 49.95
Three Course Prime Dinner 56.00

From the Broiler

Prime Porterhouse

25 oz Prime Porterhouse Aged 28 days, Served with Shoestring Fries 49.95

Bone-In Filet Mignon

16 oz Bone-In Filet Mignon, Served with Shoestring Fries 48.95

Three Course Prime Menu

Lobster Bisque

***The Grill* Chopped Salad**

~

Pan-Seared Sea Scallops

Five Jumbo Sea Scallops with an Orange Fennel
Beurre Blanc Sauce served with Grilled Asparagus
ala carte 29.75

Filet Mignon with a Bleu Cheese Herb Crust

with Spinach Mashed Potatoes and Bordelaise Sauce
ala carte 36.50

~

Crème Brulee or Featured Wine by the Glass

Ask your server for selections

42.95 per person