

# DINNER

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## STARTERS

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### CRISPY WINGS

choice of key lime or sweet & spicy Saigon, served with cilantro ranch sauce \$18

### ANGUS SLIDERS

two angus beef sliders, gruyère cheese, tomato, arugula, garlic aioli, brioche bun \$19

### PORK BELLY SLIDERS

two crispy pork belly sliders, Asian slaw, Korean BBQ glaze, pickled Yucatan onions, chipotle aioli \$18

### TRUFFLE BACON MAC 'N' CHEESE (CGF)

cavatappi macaroni, Vermont cheddar sauce, bacon, crispy leeks, drizzled with truffle oil \$16

### FILET BITES

Sriracha-teriyaki marinated filet mignon beef, pickled cucumber, served with wasabi aioli dipping sauce, sesame seeds \$23

### GOAT CHEESE EGG ROLLS

nine goat and cream cheese egg rolls served with apricot serrano jam \$16

### OYSTERS ON THE HALF SHELL or BY THE DOZEN

fresh oysters, a'la diabla or baked, cocktail sauce, horseradish, lemon, mignonette sauce MP

### ROASTED BRUSSELS SPROUTS (GF)

Cajun Andouille sausage, roasted garlic, butter, red onion, fresh shredded parmesan \$16

### TWENTY88 CRISPY CALAMARI (GF)

hand breaded to order, fresh jalapeño slices, served with garlic aioli and sweet & spicy Saigon dipping sauce \$22

### MAZATLAN SHRIMP (GF)

lemon poached tiger shrimp, tomatoes, cilantro, red onions, jalapeño, topped with avocado, served with corn chips \$22

### TUNA TARTARE

ahi, avocado, cucumber, green onions, ginger, soy glaze, wasabi drizzle, topped with sesame seeds, served with wonton chips \$22

### CHICKEN BITES (GF)

citrus-marinated chicken breast, pickled cucumber, served with lemon yogurt dipping sauce, chimichurri drizzle \$16

### CRAB CAKES

three specialty seasoned lump crab meat cakes, our rémoulade sauce, topped with roasted corn and bell peppers \$24

### CHEESE AND MEAT PLATE (MP)

three cheeses, two select meats, house jam, fresh berries, seasonal roasted nuts, served with baked crostinis

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## SALADS

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### BOSTON STEAK SALAD

marinated filet mignon, Gorgonzola cheese, shaved red onions, cherry heirloom tomatoes, Boston Bibb butter lettuce, crispy leeks, tossed with our balsamic vinaigrette \$26

### AHI AVOCADO SALAD

fresh seared ahi with wasabi drizzle served on top of Asian salad of mixed greens, avocado, tomatoes, cucumbers, green onions, mandarins, crispy wontons, tossed with our citrus ponzu dressing \$26

### BURRATA CAPRESE SALAD (GF)

creamy burrata cheese, strawberries, blueberries, pomegranate seeds\*, sliced fuji apples, roasted pistachios, baby arugula, extra virgin olive oil, balsamic drizzle, citrus vinaigrette dressing \$19

### WEDGE SALAD (GF)

bacon, Gorgonzola cheese, cherry heirloom tomatoes, red onions, baby iceberg lettuce, bleu cheese dressing \$16

### CAESAR SALAD (CGF)

hearts of romaine, garlic herb croutons, shaved Parmesan, Caesar dressing \$15

### HOUSE GREENS (GF)

spring mix lettuce, cucumber, cherry heirloom tomatoes, feta cheese, shaved red onions, tossed with our balsamic vinaigrette \$16

Add to any of the above salads:

grilled chicken \$9

grilled shrimp \$12

grilled salmon \$14

\*WHEN IN SEASON

GF - GLUTEN FREE

CGF - CAN BE GLUTEN FREE

V - VEGETARIAN

CHECKS MAY BE SPLIT THREE WAYS, AN 18% GRATUITY IS ADDED TO PARTIES OF 6 OR MORE

## SOUPS

### SOUP OF THE DAY

\$8 cup \$12 bowl

**LOBSTER BISQUE** lobster meat, topped with a crostini & parsley \$12 cup \$14

## STEAKS

Includes garlic mashed potatoes and seasonal vegetables

**TWENTY88 CERTIFIED PRIME RIB EYE** 14oz \$62

**BLACK ANGUS FILET MIGNON** 8oz Center Cut \$58

Optional Enhancements:

**HERB BUTTER** (GF) Add \$3

**BRANDY PEPPERCORN** (CGF) award-winning brandy peppercorn sauce, crispy leeks Add \$4

**NAPA STYLE** (GF) sautéed mushrooms, creamy Gorgonzola, cabernet reduction Add \$6

### PORTER HOUSE

32oz. bone-in, topped with herb butter, served with seasonal vegetables and loaded mashed potatoes MP

**LOADED YUKON MASHED POTATOES** (GF)  
cheddar cheese, bacon, sour cream, green onions  
Add \$8

Add ASPARAGUS \$12  
Add LOBSTER TAIL MP

## ENTREES

### JALISCO STYLE SHORT RIBS

Six hour braised short ribs with traditional Mexican herbs and spices, topped with pickled onions, served with pan jus, cheddar soft polenta mash, seasonal vegetables \$36

### BUTTERNUT SQUASH RAVIOLI

citrus-sage cream sauce, crispy spinach, candied walnuts, fresh shaved Parmigiano Reggiano. \$25

add grilled shrimp \$12

add grilled chicken \$9

### BOURBON PORK CHOP

12 oz. bone-in pork chop, bourbon glaze, seasonal fruit chutney, jalapeño cheddar mashed potatoes, seasonal vegetables \$36

### STUFFED CHICKEN

panko crusted chicken breast, applewood smoked ham, asparagus, gruyère cheese, white wine dijon sauce, garlic mashed potatoes, seasonal vegetables \$32

### GOURMET ANGUS BURGER

Angus beef patty, applewood bacon, shallot jalapeño marmalade, gruyère cheese, tomato, arugula, garlic aioli, brioche bun served with french fries \$22

substitute truffle parmesan fries add \$2

### MINI SURF 'N' TURF

seared ahi tuna, filet bites, avocado, cucumber salad, wasabi aioli and sesame seeds \$42

## SEAFOOD

### SEA SCALLOPS WITH LOBSTER RISOTTO

(GF) three golden pan-seared scallops, lobster, asparagus, risotto, blood orange beurre blanc \$44

### SESAME-CRUSTED AHI

fresh pan-seared ahi, bok choy, succotash, wasabi aioli, soy ginger glaze \$34

### SEAFOOD CAPELLINI PASTA

tiger shrimp, Atlantic salmon, fresh clams, crispy calamari, artichokes, asparagus, basil, garlic, white wine tomato sauce, capellini pasta \$44

### CHILEAN SEABASS (CGF)

pistachio-crusted Chilean sea bass, lemon white wine sauce, Korean style five grain quinoa blend, seasonal vegetables \$48

### CITRUS SALMON (CGF)

pan-seared Atlantic salmon, panko citrus crust, lemon dill sauce, garlic mashed potatoes, seasonal vegetables \$34