

CHEF FEATURES

CRAB CAKE DINNER 37

BLUE LUMP CRAB MEAT
PAN FRIED OVER WILD RICE PILAF
HOUSE-MADE REMOULADE SAUCE
VEGETABLE OF THE DAY

PAN SEARED STRIPED BASS 35

SKIN ON STRIPED BASS
COCONUT ROASTED RED PEPPER SAUCE
BASMATI RICE PILAF
VEGETABLE OF THE DAY
SWEET PEPPER RELISH

TWIN TENDERLOIN STEAKS 38

CERTIFIED ANGUS BEEF
Two 4oz FILETS
MUSHROOM PORT WINE DEMI SAUCE
PARMESAN PARSLEY SALT RED
POTATOES
VEGETABLE OF THE DAY

LAMB LOIN CHOPS 39

TWO 6OZ LAMB LOIN CHOPS
PISTACHIO ROSEMARY CRUST
GARLIC MASHED POTATOES
VEGETABLE OF THE DAY
LAMB ROSEMARY DEMI

10OZ FLAT IRON STEAK 34

CERTIFIED ANGUS BEEF
GRILLED AND SLICED FLAT IRON STEAK
FRENCH FRIES
VEGETABLE OF THE DAY
AU POIVRE SAUCE