

## CHEF FEATURES

### **CRAB CAKE DINNER 37**

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

### **TWIN TENDERLOIN STEAKS 38**

*CERTIFIED ANGUS BEEF*

TWO 4OZ FILETS  
MUSHROOM PORT WINE DEMI SAUCE  
PARMESAN PARSLEY SALT RED  
POTATOES  
VEGETABLE OF THE DAY

### **PORK TENDERLOIN PICATTA 28**

TENDERLOIN CUTLETS  
LEMON WHITE WINE CAPER SAUCE  
OVER HOUSE PASTA  
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

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