

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

AMERICAN IMPERIAL WAGYU 67

SLICED 14OZ IMPERIAL RESERVE RIBEYE
CRISPY RED RUSSET POTATOES
VEGETABLE OF THE DAY
TOPPED WITH CHIMICHURRI

SEARED GOLDEN TILEFISH 36

HEIRLOOM TOMATO GAZPACHO
WHOLEGRAIN MUSTARDED POTATO SALAD
VEGETABLE OF THE DAY
CHERRY TOMATO SALAD
BASIL OIL