SEAR LOUNGE

& COCKTAILS

Date Night Menu

APPETIZER

CAESER SALAD

ROMAINE, PARMESAN, HERB CROUTONS, CREAMY CAESAR DRESSING

WEDGE SALAD

ICEBERG WEDGE, CHOPPED BACON,
CUCUMBERS, CHERRY TOMATOES, RED ONION,
BLEU CHEESE DRESSING, GORGONZOLA
CRUMBLES

PARMESAN TRUFFLE FRIES

THIN CUT FRIES, WHITE TRUFFLE PARMESAN
PARSLEY GREMOLATA

PAN FRIED PORK DUMPLINGS

PAN FRIED, PORK, CHIVES, SWEET THAI CHILI, KOREAN PEPPER SAUCE, GREEN ONIONS

WARM BROWN BUTTER CORN BREAD

HOUSE MADE BROWN BUTTER CORNBREAD, SERVED WITH HOUSE MADE HONEY BUTTER

SPINACH & ARTICHOKE DIP

CREAMY SPINACH, THREE CHEESE BLEND,
PARMIGIANO REGGIANO, GLUTEN FREE CORN
TORTILLA CHIPS

MAIN COURSE

CHOICE OF TWO OF THE FOLLOWING

80Z HAND CUT STEAK TIPS

SERVED WITH YUKON MASHED POTATOES & GARLIC FRENCH GREEN BEANS

FILET SURF & TURF

40Z FILET MIGNON TOPPED WITH 2 JUMBO SHRIMP AND PEPPERCORN MUSHROOM SAUCE, SERVED WITH YUKON MASHED POTATOES & GARLIC FRENCH GREEN BEANS

PINK MOSCATO SHRIMP SCAMPI

FOUR LARGE SHRIMP, LEMON & PINK MOSCATO SCAMPI SAUCE, PARSLEY SERVED OVER LINGUINI PASTA

SPICY ALLA VODKA CHICKEN PARMESAN

HOUSE BREADED CHICKEN BREAST, SPICY SAN MARZANO ALLA VODKA, PARMESAN CHEESE SERVED OVER RIGATONI PASTA

LEMON CREMA BAKED HADDOCK

HADDOCK FILET, BLEND OF FRIED ONION AND RITZ BUTTERED TOPPING, ON A BED OF LEMON GARLIC CREMA SPINACH, AND JASMINE RICE.

SEAR MONGOLIAN BEEF

CRISPY BEEF MEDALLIONS, HOUSE MONGOLIAN SAUCE, JULIENNED PEPPERS AND ONIONS, BROCCOLI FLORETS, JASMINE RICE, GREEN ONIONS, SESAME SEEDS

DESSERT

CHOICE OF ONE OF THE FOLLOWING

AFFOGATO

FRESH ESPRESSO SERVED OVER
VANILLA BEAN ICE CREAM
OR PISTACHIO GELATO

CINNAMON BUN

FRESH BAKED CINNAMON BUN SERVED WITH CARAMEL AND VANILLA BEAN ICE CREAM

FLOURLESS CHOCOLATE CAKE

SERVED WITH VANILLA BEAN ICE CREAM

3 COURSE MEAL FOR TWO \$60 *NO SUBSTITUTIONS *DINE IN ONLY