

# HARVEST TIDE

STEAKHOUSE, SEAFOOD AND RAW BAR

## FRIDAY

### PRIME RIB NIGHT

IN HOUSE DRY AGED RIBEYE  
SLOW ROASTED TO PERFECTION AND  
BLACKENED TO ORDER

#### 14 OZ KING CUT

SERVED WITH TRUFFLE POTATO PUREE  
AU JUS | HORSERADISH CREAM SAUCE

ADD ON VEGGIES: + \$5

LOADED BURRATA POTATO

AGAVE FETA CARROTS | GREEN BEANS | PECORINO BRUSSELS

SURF ADD ON'S \$15

4 SCALLOPS | 4 SHRIMP | 3OZ CRAB CAKE

## DRINK SPECIAL

SANGRIA

RED OR WHITE BY THE GLASS \$11

PITCHER \$25