

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