

CHEF'S SPECIALS

STARTERS

Fruit and Cheese Board	20
Smoked Salmon Mousse caviar, creme fraiche, capers, crackers	14
Spinach Dip creamy spinach and artichoke, parmesan crostinis	12
Lamb Pops four frenched lamb bone chops, orange-pomegranate glaze	22

ENTREES

Surf & Turf 99

12 oz. New York steak, 8 oz. lobster tail, 6 grilled prawns, drawn butter,
house risotto, grilled asparagus

34 oz Bone-In Ribeye USDA PRIME, roasted butternut squash, sauteed brussels sprouts, roasted whole garlic clove	110	add lobster tail 45
Steak and Lobster 12 oz. New York steak, 8 oz lobster tail, drawn butter, house risotto, grilled asparagus	87	
Steak Oscar 6 oz. filet mignon topped with lobster and hollandaise, Yukon gold mashed potatoes, grilled asparagus	64	
Bourbon Peppercorn Ribeye 16 oz. Ribeye, bourbon-peppercorn sauce, grilled asparagus, Yukon gold mashed potatoes, crispy fried onion strings	56	
Rack of Lamb six bone rack of lamb, orange pomegranate glaze, sauteed butternut squash and brussels sprouts	46	
Stuffed Steelhead lobster stuffed 8 oz steelhead fillet, hollandaise, house risotto, grilled asparagus	46	
Tenderloin Medallions and Prawns filet medallions, 6 grilled prawns bourbon-peppercorn sauce, sauteed butternut squash and brussels sprouts	48	

DESSERT

Classic Carrot Cake cream cheese frosting, contains raisins and walnuts	9
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