

CHEF'S SPECIALS

STARTERS

Soup du Jour	check with your server, served with crostinis	cup 6/ bowl 9
Lamb Pops	four frenched lamb pops, cooked to order, orange-pomegranate glaze	20
Lobster Cakes	two pan-seared lobster cakes, roasted yellow sweet corn and cherry tomato succotash, pickled red onion, vinaigrette dressed greens	15

ENTREES

Filet and Lobster	6 oz. filet mignon, 5 oz. lobster tail, drawn butter, house risotto, grilled asparagus	60
Steak Oscar	6 oz. Filet Mignon topped with lobster and hollandaise, Yukon gold mashed potatoes, grilled asparagus	50
Bourbon Peppercorn New York	12 oz. New York Strip, bourbon peppercorn sauce, Yukon gold mashed potatoes, sauteed brussel sprouts	38
Rack of Lamb	six frenched lamb pops, orange-pomegranate glaze, cooked to order, Yukon gold mashed potatoes, grilled asparagus	42
Beef Stroganoff	braised beef, onions and mushrooms, tossed with cavatappi, topped with sour cream and served with crostinis	26

DESSERT

Bourbon Pecan Pie	warm home-made pie, topped with vanilla ice cream	12
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