

## 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

#### Tomahawk Ribeye Dinner for Two 120

36 oz. Bone-In Ribeye Steak-Aged 40 Days- with Demi-Glace  
Choice of Four of Our Classic Sides and Any Dessert to Share

Tomahawk Ribeye	36 oz. bone-in ribeye, aged 40 days, demi-glace, Yukon gold mashed potatoes, roasted butternut squash and Brussels sprouts	100
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, crispy onion strings, Yukon gold mashed potatoes, sauteed Brussels sprouts	38
Steak Pizzaiola	12 oz. New York strip, house-made marinara sauce, sauteed mushrooms and onions, angel hair pasta, crostinis	38
Rack of Lamb	six bone Australian lamb rack, orange-pomegranate glaze, butternut risotto, grilled asparagus	42
Stuffed Steelhead	lobster stuffed 8 oz. steelhead fillet, butternut risotto, grilled asparagus, bearnaise sauce	36
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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