

CHEF'S SPECIALS

STARTERS

Lobster Cakes two lobster cakes, sriracha aioli, vinaigrette dressed greens 16

ENTREES

32 oz. Bone-In Ribeye Entree 90

32 oz. Prime Bone-In Ribeye Steak-Aged 60 Days- Bourbon Peppercorn Sauce
Yukon gold mashed potatoes, herb-fried brussel sprouts

Surf & Turf 90

12 oz New York steak, 1 lobster tail, 3 jumbo grilled prawns, drawn butter,
house risotto, grilled asparagus

Steak and Lobster 12 oz. New York steak, 9 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 49

Stuffed Steelhead lobster stuffed 8 oz. steelhead fillet, saffron risotto, roasted brussels sprouts 42

Chicken Cacciatore chicken breasts braised in onion and marinara,
angel hair pasta, grilled asparagus, crostinis 28

Tenderloin Medallions filet medallions, 3 jumbo grilled prawns,
bourbon-peppercorn sauce, Yukon gold mashed potatoes, grilled asparagus 45

DESSERT

Berries and Cream fresh berries with sweet devonshire whipped cream, cocoa powder 8

Blueberry White Chocolate Cheese Brulee 10
white chocolate cheesecake swirled with wild blueberries