

CHEF'S SPECIALS

STARTERS

Cajun Prawns	six prawns, grilled baguette	14
Lobster Cakes	two lobster cakes, sriracha aioli, vinaigrette dressed greens	12

ENTREES

Surf & Turf 88

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

Lobster Tail Bearnaise	8 oz split North Atlantic lobster tail, mushroom risotto, grilled asparagus, potato and allium hash, bearnaise sauce	52
Steak and Lobster	12 oz. New York steak, 8 oz lobster tail, drawn butter, house risotto, grilled asparagus	76
Steak Oscar	6 oz. filet mignon topped with lobster and hollandaise, Yukon gold mashed potatoes, grilled asparagus	57
Bourbon Peppercorn Ribeye	16 oz. Ribeye, bourbon-peppercorn sauce, grilled asparagus, Yukon gold mashed potatoes, crispy fried onion strings	50
Stuffed Steelhead	lobster stuffed 8 oz steelhead fillet, bearnaise sauce, house risotto, sauteed green beans	45
Tenderloin Medallions	filet medallions, 6 grilled prawns bourbon-peppercorn sauce, Yukon gold mashed potatoes, grilled asparagus	44

DESSERT

Cheesecake Factory White Chocolate Cheesecake	creamy cheesecake swirled with white chocolate and raspberry, chocolate graham cracker crust	12
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cajun style - paprika, garlic, salt, white pepper, oregano and rosemary
flavorful, but not spicy