

# CHEF'S SPECIALS

## STARTERS

|                 |  |    |
|-----------------|--|----|
| Burrata Caprese | cherry tomatoes, vine ripe tomatoes, burrata-creamy mozzarella, basil pesto, balsamic glaze, fresh organic basil | 16 |
| Lobster Cakes   | two lobster cakes, sriracha aioli, vinaigrette dressed greens  | 12 |
| Lamb Pops       | six frenched lamb bone chops, orange-pomegranate glaze   | 22 |

## ENTREES

### 32 oz. Bone-In Ribeye Entree 90

32 oz. USDA Prime Bone-In Ribeye Steak-Aged 60 Days- Bourbon Peppercorn Sauce  
Yukon gold mashed potatoes, sauteed green beans

### Surf & Turf 88

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

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|----------------------------------|--|----|
| 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              | 61 |
| Bourbon Peppercorn Ribeye        | 16 oz. Ribeye, bourbon-peppercorn sauce, grilled asparagus, Yukon gold mashed potatoes, crispy fried onion strings | 52 |
| Rack of Lamb                     | eight bone rack of lamb, orange pomegranate glaze, Yukon gold mashed potatoes, sauteed Brussels sprouts            | 45 |
| Stuffed Steelhead                | lobster stuffed 8 oz steelhead fillet, hollandaise, house risotto, sauteed green beans                             | 45 |
| Tenderloin Medallions and Prawns | filet medallions, 6 grilled prawns bourbon-peppercorn sauce, Yukon gold mashed potatoes, grilled asparagus         | 46 |

## DESSERT

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| Cheesecake Factory White Chocolate Cheesecake | creamy cheesecake swirled with white chocolate and raspberry, chocolate graham cracker crust | 12 |
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