

CHEF'S SPECIALS

STARTERS

Burrata Caprese	cherry tomatoes, vine ripe tomatoes, burrata-creamy mozzarella, basil pesto, balsamic glaze, fresh organic basil	16
Tempura Green Beans	tempura fried hericot vert, sriracha aioli	9
Lamb Pops	four frenched lamb bone chops, orange-pomegranate glaze	22

ENTREES

Surf & Turf 88

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

Venison Shank Bourguignon	whipped horseradish mashed potato, roasted rainbow heirloom carrots, cipollini onions, braised venison jus, micro herb and pickled red onion salad	50
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	six bone rack of lamb, orange pomegranate glaze, Yukon gold mashed potatoes, roasted rainbow heirloom carrots	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

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