

# CHEF'S SPECIALS

## STARTERS

Burrata Caprese	cherry tomatoes, vine ripe tomatoes, burrata-creamy mozzarella, basil pesto, balsamic glaze, fresh organic basil	16
Spinach Dip	creamy spinach and artichoke, parmesan crostinis	12
Lamb Pops	four frenched lamb bone chops, orange-pomegranate glaze	22

## ENTREES

### Surf & Turf 90

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

Seared Bluefin Tuna	6 oz fillet, mushroom and asparagus risotto, charred sriracha aioli, pickled red onion and micro herb salad	45
Steak and Lobster	12 oz. New York steak, 8 oz lobster tail, drawn butter, house risotto, grilled asparagus	80
Steak Oscar	6 oz. filet mignon topped with lobster and hollandaise, Yukon gold mashed potatoes, grilled asparagus	64
Bourbon Peppercorn Ribeye	16 oz. Ribeye, bourbon-peppercorn sauce, roasted rainbow heirloom carrots, Yukon gold mashed potatoes, crispy fried onion strings	56
Rack of Lamb	six bone rack of lamb, orange pomegranate glaze, Yukon gold mashed potatoes, roasted rainbow heirloom carrots	46
Stuffed Steelhead	lobster stuffed 8 oz steelhead fillet, hollandaise, house risotto, roasted rainbow heirloom carrots	46
Tenderloin Medallions and Prawns	filet medallions, 6 grilled prawns bourbon-peppercorn sauce, roasted butternut squash, grilled asparagus	48

## DESSERT

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