



Steaks, Pork and Lamb

Center Cut Filet Mignon* (7oz) with Bordelaise Sauce ~ \$39

Lyonnais potatoes, roasted mushrooms and asparagus

Dry Aged Center-Cut Kansas City Strip* (12oz) with Béarnaise Sauce ~ \$35

Loaded mashed potato and buttered carrots

Balsamic-Rosemary Marinated London Broil* -Lyonnais Sauce ~ \$24

Sautéed gnocchi, wild mushrooms and asparagus

Smoked New Zealand Lamb Chops* with Demi-Glace ~ \$30

Buttered red potatoes with chives and grilled tomatoes

Honey Glazed Pork Chop* oven roasted with Pico de Gallo ~ \$26

Chipotle whipped potatoes and feta crumbles

Poultry, Seafood, and Vegetarian

Pan Roasted Chilean Sea Bass ~ \$34

Caramelized shallot risotto, roasted peppers and asparagus

Grilled North Atlantic Salmon Beurre Blanc* ~ \$29

Browned rice pilaf, caramelized fennel and summer squash

Seared Diver Scallops and Jumbo Shrimp ~ \$28

Rice noodles, mixed vegetables and sweet plum sauce

Crab Stuffed Alaskan Cod with Béarnaise Sauce ~ \$26

Whipped potatoes and asparagus

Parmesan Breaded Chicken Au Gratin ~ \$21

Rice pilaf, sautéed artichokes, tomatoes and garlic

Roasted Portabellas with Grilled Vegetables and Truffle Risotto ~ \$24

*May contain raw or undercooked ingredients

Some items may contain raw or undercooked ingredients that may increase the risk of a food-borne illness.

For groups of eight or more an 18% gratuity will be added. Split portion is \$8 additional.

Our crab meat is hand picked and may contain shell pieces/shell fragments.