

Appetizers

Heirloom Panzanella Salad

Market Fresh Heirloom Tomatoes,
Gorgonzola Cheese, Basil and Red Onions With Grilled Levain Bread 11.75

Tuna Tartare

Ahi Tuna with Avocado, Mango & Cucumber Served with
Wasabi and Sriracha Aioli and a Soy Glaze with Crispy Wontons 14.75

Spinach Pear Salad with Brie

Fresh Spinach, Sliced Pear, Red Onions and Fried Brie
Tossed in a Mustard Vinaigrette 11.95

Three Course Prime Dinner

Your Choice of Any Entrée below paired with a
The Grill Chopped Salad or Soup of the Day and Featured Dessert 10.00

Entrees

Pan Seared Sea Scallops

Five Jumbo Sea Scallops with an Orange
Fennel Beurre Blanc Sauce and Grilled Asparagus 29.75

Alaskan Halibut with Mango Salsa

Simply Grilled then Topped with Mango Salsa
Served with Grilled Spring Vegetables and a Balsamic Glaze 36.95

Parmesan Crusted Chilean Sea Bass

Seasoned with White Pepper, Paprika, Scallions and Parmesan Cheese
Baked and Served with Mustard Sauce with Grilled Vegetables 38.95

Filet Mignon with a Bleu Cheese Herb Crust

8 oz. Charbroiled Petite Filet Served with
Spinach Mashed Potatoes and Bordelaise Sauce 36.50

Slow Roasted Prime Rib

12 Ounce Boneless Prime Rib, Roasted with Fresh Herbs,
Served with a Baked Potato and Cream Spinach 32.95

Filet Mignon with King Crab Leg

Served with Hand-cut Shoestring Potatoes 54.95

Dessert

Seasonal Crème Brule

A Delicate Custard with a Caramelized Sugar Top
Ask your Server for Today's Selection 8.00