

Appetizers

Ahi Tuna Tartare

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

Chef's Features

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
Three Course Prime Dinner 47.00

***The Grill* New York Pepper Steak**

Prime New York Steak with our Signature Bacon,
Cracked Pepper and Onion Topping 39.75
Three Course Prime Dinner 47.00

Filet Mignon with King Crab Leg

Served with Hand-cut Shoestring Potatoes 45.95
Three Course Prime Dinner 52.95

Three Course Prime Menu

Lobster Bisque

The Grill Chopped Salad

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Pan-Seared Sea Scallops

Five Jumbo Sea Scallops with an Orange Fennel
Beurre Blanc Sauce served with Grilled Asparagus
ala carte 29.75

Baked Idaho Trout Stuffed with Crab

Fresh Trout with Jumbo Lump Crab, topped with Roasted
Hazelnut Lemon- Butter sauce, served with Grilled Vegetables
ala carte 29.75

Filet Mignon with a Bleu Cheese Herb Crust

8 oz. Charbroiled Petite Filet served with
Spinach Mashed Potatoes and Bordelaise Sauce
ala carte 36.50

Slow Roasted Prime Rib

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

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Dessert or featured Wine by the Glass

Ask your server for selections

42.95 per person