

Appetizers

Ahi Tuna Tartare

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

Spinach Pear Salad with Brie

Sliced Marinated Pears, Spinach
Red Onions and Fried Brie
Tossed in a Mustard Vinaigrette 11.75

Lobster Ravioli

Topped with a Truffle Lobster Bisque
Leek and Frisee Salad 16.75

Entrees

Pan Seared Sea Scallops

Five Jumbo Sea Scallops with an Orange Fennel Beurre Blanc Sauce
Served with Grilled Vegetables 29.75

Salmon with Sautéed Spinach

Pan Seared Salmon with Sautéed Spinach and Shiitake Mushrooms
Topped with a Lemon Butter Sauce 28.75

Dijon Crusted Alaskan Halibut

Pan Seared and topped with a Dijon Panko Crust
Served with Whole Grain Mustard Beurre Blanc Sauce
Asparagus and Herb Roasted Tomatoes 37.75

Filet Mignon with Bleu Cheese Herb Crust

Petite Filet with topped with a Bleu Cheese Herb Crust
Served with Spinach Mashed Potatoes and Bordelaise Sauce 38.75

Kobe Flat Iron Steak

Seasoned with A Cajun Espresso Rub and
Served with Yukon Spinach Mashed Potatoes 39.75

Slow Roasted Prime Rib

12 Ounce Boneless Prime Rib, Roasted with Fresh Herbs,
Served with a Baked Potato and Cream Spinach 35.75

Dessert

Strawberry Shortcake

Sliced Market Fresh Strawberries on a Homemade Biscuit
With Strawberry Sauce and Whipped Cream 8.00