

Valentine Menu

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 36.75
Three Course Prime Dinner 45.00

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 45.00

Filet Mignon with King Crab Leg

Served with Hand-cut Shoestring Potatoes 39.95
Three Course Prime Dinner 49.95

Three Course Prime Menu

Lobster Bisque

The Grill Chopped Salad

~

Pan-Seared Sea Scallops

Five Jumbo Sea Scallops with an Orange Fennel Beurre Blanc Sauce served with Grilled Asparagus
ala carte 27.95

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 34.75

Slow Roasted Prime Rib

12 Ounce Boneless Prime Rib, Roasted with Fresh Herbs, served with a Baked Potato and Cream Spinach
ala carte 29.95

~

Dessert or featured Wine by the Glass

Ask your server for selections

39.95 per person