

Appetizers

Butternut Squash Soup

Finished with Crème Fraiche
Bowl 6.75

Ahi Tuna Tartare

Diced Avocado, Mango and Cucumber
Served with Wasabi and Sriracha Aioli and
Soy Glaze with Crispy Wontons 16.50

Florida Stone Crab

“A True Florida Delicacy”
With Cold Mustard and Cocktail Sauce
Appetizer 19.75 Entrée 38.75

Entrees

Parmesan Crusted Chilean Seabass

Seasoned with White Pepper, Paprika, Scallions and Parmesan Cheese
Baked, Topped with Mustard Sauce and Served with Grilled Vegetables 39.75

Fish of The Day

Ask your Server for Today's Selection MKT

Porterhouse Steak

26 oz. Prime Porterhouse Aged 28 Days
Served with Shoestring Fries 54.75

Veal Chop with Mushroom Demi Sauce

Pan Seared Veal Chop topped with Porcini and Shitake Mushrooms
In a Veal Demi Sauce. Served with Spinach Mashed Potatoes 38.75

Three Course Prime Menu

Soup of the Day

The Grill Chopped Salad

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Roasted Australian Rack of Lamb

Marinated in our Rosemary Herb Seasoning
Served with Spinach Mashed Potatoes and a Marsala Mint Sauce
ala carte 42.75

Pan Seared Sea Scallops

Five Jumbo Sea Scallops with an Orange Fennel Beurre Blanc Sauce
Served with Grilled Vegetables
ala carte 32.50

Filet Mignon with a Bleu Cheese Herb Crust

8 oz. Charbroiled Petite Filet Served with
Spinach Mashed Potatoes and Bordelaise Sauce
ala carte 39.50

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Chef's Featured Dessert

Please ask your Server for Today's Selection

48.75 per person

Prix Fixed items may not be split