

Appetizers

Butternut Squash Soup

Finished with Crème Fraiche
Bowl 7.00

Ahi Tuna Tartare

Diced Avocado, Mango and Cucumber with
Wasabi and Sriracha Aioli and Soy Glaze
Served with Crispy Wontons 15.75

Seafood Trio

Pan Seared Sea Scallop,
Grilled Jumbo Shrimp and a Crab Cake
Served with Beurre Blanc Sauces 17.75

Entrees

Dover Sole

Pan-Seared Dover Sole
With Fresh Lemon Butter Sauce 44.50

Parmesan Crusted Chilean Sea Bass

Seasoned with Paprika, Green Onions and Parmesan Cheese
Served with a Mustard Beurre Blanc Sauce and Grilled Vegetables 41.50

Filet Mignon with Roquefort Cheese Herb Crust

12 oz Filet served with Spinach Mashed Potatoes and Bordelaise Sauce 46.50

Canadian Lobster Tail

16 oz. Cold Water Lobster Tail
Served with Drawn Butter and Shoestring Fries MKT

Tastes of the Grill

Petite Filet and Crab Cake

Simply Grilled with Santa Maria Seasoning
Served with Herb Brown Rice and Asparagus 49.75

From the Broiler

Served with Spinach Mashed Potatoes

Kansas City Steak

18 oz. 52.50

Kobe New York

12 oz. 68.75

“Double R” Ranch Rib Chop

24 oz. 55.75

Dessert

Grand Marnier Soufflé

Served with a Vanilla Sauce 10.00

** Please notify your server at the time of order, as it takes 25 minutes to prepare*