

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 14.75

Florida Stone Crab

“A True Florida Delicacy”
With Cold Mustard and Cocktail Sauce
Appetizer 28.00 Entrée 55.00

Entrees

Pan Seared Sea Scallops

Jumbo Sea Scallops with Orange Fennel Beurre Blanc Sauce
Served with Grilled Vegetables 32.75

Parmesan Crusted Chilean Sea Bass

Seasoned with Paprika, Green Onions and Parmesan Cheese
Served with a Mustard Beurre Blanc Sauce and Grilled Vegetables 41.75

Canadian Lobster Tail

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

Filet Mignon with Bleu Cheese Herb Crust

Served with Bordelaise Sauce and
Spinach Mashed Potatoes 37.50

“Double R” Ranch Rib Chop

24 oz. Rib Chop
Served with Spinach Mashed Potatoes 53.75

Dessert

Chocolate Soufflé

Served with a Vanilla Sauce 10.00

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

Traditional Prime Rib Dinner

Served Sundays and Mondays

24 oz. Prime Rib on the Bone with Au Jus
Served with Creamed Spinach, Baked Potato
Creamy Horseradish and Yorkshire Pudding

Served after 5pm