

Chefs Features

appetizer

Seared Sea Scallops – served sizzling atop polenta cakes with roasted red pepper pesto 29

soup

Potato Leek Soup– with crispy chickpeas, scallions, finished with chili oil & chive oil 15

entree

Parmesan-Herb Crusted Alaskan Halibut – served atop wild rice pilaf with pistachio cream sauce, finished with fried leeks 50

Broiled Atlantic Salmon – atop garlic-spinach, with bouillabaisse sauce and topped with lemon gremolata 45

Portobello Mushroom Platter – marinated portobello mushrooms on our garlic mashed potatoes, with grilled asparagus, broccoli, tomatoes & lemon butter 30

dessert

Key Lime Pie - a perfect combination of sweet & tangy flavors 15

Salted Caramel Butter Cake - a classic, topped with vanilla häagen-dazs ice cream, pecan lace cookie, and salted caramel sauce 15

'honey, it's thyme' spritzer

tito's vodka, cointreau, honey, thyme, black berries, lemon & soda 16

prime time dinner menu

Offered nightly until 6:30pm

Choice of Soup or Salad, Entrée, Side Item and Dessert

choice of starter

Steak House Salad (50 cal+dressing), Caesar Salad (500 cal) or Lobster Bisque (210 cal)

choice of entrée

78

Filet* (500 cal)
Ribeye* (1370 cal)
Halibut (380-980 cal)

68

Petite Filet* (340 cal)
Stuffed Chicken Breast (630 cal)
Salmon (380-980 cal)

choice of personal side item

Creamed Spinach (440 cal) or Garlic Mashed Potatoes (440 cal)

choice of dessert

Flourless Chocolate Sin Cake with a hint of Espresso (360 cal)
Fresh Berries and Sweet Cream (200 cal)
Ice Cream or Sorbet (120-260 cal)

Cooper Haycock – Executive Chef

Kyle Aja – Sous Chef

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. If you have an allergy, please speak to the manager, chef or server prior to placing your order. *Undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.