

# Chef's Features

---

## appetizers

- VEAL OSSO BUCO RAVIOLI** 460 cal  
saffron-infused pasta with sautéed baby spinach & white wine demi-glace 24
- SESAME GINGER SEARED SEA SCALLOPS** 310 cal  
served with julienne vegetables and freshly chopped cilantro 29

## entrées

- VENISON WITH BLACKBERRY SAUCE\***  
two new zealand, farm-raised, bone-in venison chops, roasted and  
served with a fresh blackberry demi-glace 66
- GARLIC CRUSTED HALIBUT** 500 cal  
topped with a garlic crust and served on a slice of vine-ripened tomato  
with lemon-butter and fresh parsley 50

## dessert

- PEANUT BUTTER PIE**  
peanut butter mousse, oreo crust and chocolate ganache 15

## signature soft drinks

- BOYLAN CRAFT SODAS** 7      **GINGER MINT FIZZ** 7  
**SPARKLING POMEGRANATE LEMONADE** 7
- 

## prime time dinner menu

OFFERED NIGHTLY UNTIL 6:30PM  
CHOICE OF SOUP OR SALAD, ENTRÉE, SIDE ITEM AND DESSERT

choice of starters

**STEAK HOUSE SALAD, CAESAR SALAD\* OR LOBSTER BISQUE**

82

**FILET\***  
**RIBEYE\***  
**HALIBUT**

72

**PETITE FILET\***  
**STUFFED CHICKEN BREAST**  
**SIZZLING BLUE CRAB CAKES**  
**CHEF'S FRESH FISH SELECTION**

choice of personal side items

**CREAMED SPINACH OR GARLIC MASHED POTATOES**

choice of dessert

**FLOURLESS CHOCOLATE SIN CAKE WITH A HINT OF ESPRESSO**  
**FRESH BERRIES AND SWEET CREAM**  
**ICE CREAM OR SORBET**

**YOUR CHEF, BRADY GRAY**

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request. If you have a food allergy, please speak to the manager, chef, or your server before placing your order. \*Items are served raw, or 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.