

Chef's Features

seasonal favorites and special menu offerings

PARMESAN CRUSTED*ALASKAN HALIBUT

930 cal tender halibut, topped with a panko herb crust atop a baked fennel cake with lemon-thyme beurre blanc 50

BROILED ATLANTIC SALMON 870 cal

8oz salmon served atop garlic sauteed vegetable slaw, korean bbq glaze & honey-ginger sauce 45

prime time dinner menu

offered nightly until 6:30pm

includes starter, entrée, a personal side & dessert

starters

STEAK HOUSE SALAD | CAESAR SALAD | FRENCH ONION SOUP

entrées

82

**11 oz FILET*
16 oz RIBEYE*
HALIBUT**

72

**8 oz PETIT FILET*
STUFFED CHICKEN BREAST
SALMON**

complements

3 GRILLED SHRIMP 18 | BLEU CHEESE, HORSERADISH OR TRUFFLE CRUST 8

sides

CREAMED SPINACH | GARLIC MASHED POTATOES

desserts

FLOURLESS CHOCOLATE CAKE WITH A HINT OF ESPRESSO

FRESH BERRIES & SWEET CREAM | ICE CREAM OR SORBET

STONE FRUIT COBBLER

apricots, cherries, raspberries & blackberries topped with brown sugar struesel & haagen dazs vanilla ice cream 15

SOUTHERN PECAN PIE

topped with haagen dazs vanilla ice cream
& apple-brandy caramel sauce 15