

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

entrees

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 SEA BASS 770 cal
tender chilean sea bass, topped with a panko garlic crust
and finished with sizzling lemon butter 51

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*
SEA BASS

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.