

Chef's Features

seasonal favorites and special menu offerings

SESAME-SOY CRUSTED*ALASKAN HALIBUT

tender halibut, finished with a sesame-soy mustard glaze, atop wild rice, baby bok choy and miso butter 50

BROILED ATLANTIC SALMON 870 cal

8oz salmon served atop garlic sauteed spinach with mango salsa and jalapeno-cilantro emulsion 45

prime time dinner menu

offered nightly until 6:30pm

includes starter, entrée, a personal side & dessert

starters

STEAK HOUSE SALAD | CAESAR SALAD | SOUP OF THE DAY

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

CHOCOLATE MOLTEN LAVA CAKE

warm rich chocolate cake with a molten ganache center, topped with vanilla ice cream & drizzled with caramel sauce 15

KEY LIME PIE

served in a graham cracker crust topped with sweetened sour cream & fresh lime zest 15