

CHEF'S FEATURES

APPETIZERS

LOBSTER ESCARGOT 21
grilled crostini, herb butter

THAI MUSSELS 16
PEI mussels, spicy lemongrass broth, crostini

ENTREES

21-DAY DRY AGED PRIME KANSAS CITY STRIP* 64
Creekstone Farms

HALIBUT NICOISE 46
Atlantic halibut, grilled asparagus, haricot verts,
heirloom tomatoes, lemon caper vinaigrette

MISO WALLEYE 39
miso glazed walleye, spiced edamame succotash

WALLEYE 39 HALIBUT* 46
simply seared, seasonal vegetables,
choice of lemon butter sauce or soy vinaigrette

EARLY NIGHTS

Available Nightly Until 6pm
(Not Available on Holidays or for Takeout)

SOUP • SALAD

Select One

TODAY'S SOUP ML WEDGE SALAD CLASSIC CAESAR

ENTREES 24.95

Select One

SAUTEED SHRIMP & ASPARAGUS
white shrimp, garlic, tomatoes, shallots, lemon,
grilled asparagus, over toast points

CHICKEN MILANESE
crispy chicken, white wine lemon caper sauce,
parmesan, grilled asparagus

RAINBOW TROUT*
pan-seared or grilled, choice of lemon butter sauce

ENTREES 33.95

Select One

SALMON FILET*
charred broccoli, garlic mashed potatoes,
lemon butter sauce

PETITE TWIN FILET MIGNON* 3oz each
garlic mashed potatoes, bearnaise sauce

LOBSTER & CRAB CAKE OSCAR
grilled asparagus, lump crab, bearnaise sauce

ENTREE 48.95

SEA & SHORE*
petite filet mignon 7oz,
choice of lobster crab cake or white shrimp scampi