

# CHEF'S FEATURES

## APPETIZERS

LOBSTER ESCARGOT\* 21  
grilled crostini, herb butter

HAMACHI\* 16  
yellowtail, Japanese dressing,  
crispy chili flake oil, cilantro

## ENTREES

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

BLACK PEPPER BOURBON GLAZED SALMON\* 32  
roasted butternut squash and bacon hash

CIOPINNO\* 38  
seafood tomato broth, shrimp, lobster, seabass,  
clams, mussels, grilled crostini

GREAT LAKES WALLEYE\* 28    BRONZINO\* 36  
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  
or sweet soy vinaigrette

## ENTREES 35.95

*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 51.95

SEA & SHORE\*

petite filet mignon 7oz,  
choice of lobster crab cake or white shrimp scampi

**A 20% Gratuity for Groups of 6 or More is Suggested; 100% Goes To Service Staff.**

\*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness. We use ingredients that contain all major FDA allergens. Please inform your server if a person in your party has a food allergy or special dietary need.