

CHEF'S FEATURES

APPETIZERS

LOBSTER & CRAB STUFFED PRAWNS* 19
U5 prawns, Creole mustard butter sauce

WAGYU BEEF PIEROGIES 15
onion, blue cheese herb sour cream

ENTREES

SEARED STRIPED BASS* 26
wild mushroom and walnut ragout

SURF AND TURF* 45
6oz sliced tenderloin, chili lobster tail, crostini, seasonal vegetables

STRIPED BASS* 26 GROUPEL* 42
simply seared or grilled, seasonal vegetables,
choice of lemon butter sauce or soy vinaigrette

EARLY NIGHTS

Available Nightly Until 6pm

SOUP • SALAD

Select One

TODAY'S SOUP ML WEDGE SALAD CLASSIC CAESAR

ENTREES 20.95

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 28.95

Select One

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

PETITE TWIN FILET MIGNON* 6oz
garlic mashed potatoes, bearnaise sauce

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

ENTREE 42.95

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

A 20% Gratuity Is Added for Groups of 7 or More

*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.