

# CHEF'S FEATURES

## APPETIZERS

WAGYU BEEF PIEROGIS 17  
blue cheese sour cream, caramelized onions

LOBSTER ESCARGOT\* 21  
grilled crostini, herb butter

## ENTREES

SEARED SCALLOPS\* 36  
parsnip puree, watercress salad, balsamic reduction

KOREAN BBQ MAHI MAHI\* 32  
braised swiss chard

MAHI MAHI\* 32    WALLEYE\* 26  
simply seared or grilled, seasonal vegetables,  
choice of lemon butter sauce or soy vinaigrette

## EARLY NIGHTS

*Available Nightly Until 6pm  
(Not Available on Holidays)*

## 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  
11 major FDA allergens. Please inform your server if a person in your  
party has a food allergy or special dietary need.