

CHEF'S FEATURES

APPETIZERS

LOBSTER ESCARGOT* 21
grilled crostini, herb butter

HAMACHI SASHIMI* 16
yellowtail, Japanese dressing, pickled jalapeno chilies, cilantro

ENTREES

TUNA AU POIVRE* 36
3 peppercorn soy butter sauce,
flash fried garlic Chinese long bean

BRONZED HALIBUT* 38
cajun rubbed halibut, black bean & corn relish,
roasted pablano cream

SLICED WAGYU SPINALIS* 79
Japanese A5 Wagyu Spinalis, flash fried garlic
Chinese long bean, soy butter

YELLOWFIN TUNA* 36 ATLANTIC HALIBUT* 38
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 all major FDA allergens. Please inform your server if a person in your party has a food allergy or special dietary need.