

# CHEF'S FEATURES

## APPETIZER

TUNA & WATERMELON\* 17

Ahi tuna, wasabi soy lime vinaigrette, cilantro, mint

## ENTREES

WILD SALMON GAZPACHO\* 40

heirloom tomato gazpacho slaw, balsamic reduction

SEARED SCALLOPS\* 39

U15 scallops, pea puree, crispy pancetta relish, pea shoots

SLICED WAGYU\* 65

Japanese A5 wagyu, soy butter

WILD SALMON\* 40 GREENLAND TURBOT\* 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.