

CHEF'S FEATURES

APPETIZERS

LOBSTER ESCARGOT* 21
grilled crostini, herb butter

BEER CLAMS* 18
chorizo, baby heirloom tomatoes, shallot, garlic,
aleppo chili flake, lager butter sauce

ENTREES

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

KOREAN CLAMS* 36
shallot, garlic, mushroom, carrot, kale,
gochujang broth, cilantro

HERB HALIBUT* 40
parsnio puree, watercress salad, balsamic reduction

ATLANTIC SWORDFISH* 36 PACIFIC HALIBUT* 40
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 33.95

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 48.95

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.