

APPETIZER

SHRIMP & TOAST \$13
white shrimp, garlic, tomatoes, shallots, lemon,
over toast points

CHEF'S FEATURES

SALMON FILET* 25
roasted piperade, persillade sauce

PAN-SEARED HALIBUT* 36
white miso & carrot puree, garlic, spinach, gremolata

BRONZINI* 32
charred corn & tomato relish, chili cilantro vinaigrette

SHRIMP & PASTA ARABIATTA 19
arabiatta sauce, chitarri pasta, pecorino romano

BRONZINI* 32 HALIBUT* 36
simply seared or grilled, seasonal vegetables,
choice of lemon butter sauce or soy vinaigrette

SPRING NIGHTS

Tues-Thurs All Night, Fri & Sat Until 6pm

SOUP • SALAD

Select One

TODAYS'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.