

CHEF'S FEATURES

APPETIZER

SHRIMP & TOAST* 15

white wine, garlic, shallot, tomato, lemon butter sauce

ENTREES

KOREAN BBQ GLAZED SALMON* 26

grilled bok choy

FILET TIPS AU POIVRE* 28

garlic mashed potatoes

GREENLAND TURBOT* 26 HALIBUT* 39

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.