

Chefs Features

lobster

8 oz. Caribbean Tail 25 each

appetizers

Sesame Ginger Seared Sea Scallops – served with julienne vegetables and fresh chopped cilantro 19

Spicy Shrimp – succulent large shrimp, lightly fried, tossed in a spicy cream sauce and served with a tangy cucumber salad 18

salad

Watermelon & Mixed Greens Summer Salad – cucumber, onions, goat cheese and toasted almonds, tossed with champagne-citrus vinaigrette 9

soup

Soup of the Day – your server will describe today's delicious offering 9

entrees

Lemon Crusted Fresh Alaskan Halibut- topped with a delicious lemon crust and served on fresh tomatoes with lemon butter and parsley 36

Pan Roasted Salmon Piccata – lemon-caper-shallot butter with garlic sautéed spinach 32

Portobello Mushroom Platter – marinated portobello mushrooms on our garlic mashed potatoes with grilled asparagus, broccoli, tomatoes and lemon butter 22

side

Green Beans with Roasted Garlic – sautéed with roasted garlic, butter and seasoning 9

Lyonnais Fingerling Potatoes– with fried onions, garlic butter and fresh thyme 9

dessert

Key Lime Pie- a perfect blend of sweet and tangy flavors 10

prime time dinner menu

Offered nightly until 6:30pm

Choice of Soup or Salad, Entrée, Side Item and Dessert

choice of starter

Steak House Salad, Caesar Salad or Lobster Bisque

choice of entrée

55.95

Filet*
Ribeye*
Halibut

45.95

Petite Filet*
Sizzlin' Blue Crab Cakes
Stuffed Chicken Breast
Salmon

choice of personal side item

Creamed Spinach or Garlic Mashed Potatoes

choice of dessert

Flourless Chocolate Sin Cake with a hint of Espresso
Fresh Berries and Sweet Cream
Ice Cream or Sorbet

Silas Paul – Executive Chef
Kyle Aja – Sous Chef