

# Chefs Features

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## lobster

8 oz. Caribbean Tail 25 each

## appetizer

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

## 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

## entree

Lemon Crusted Fresh Alaskan Halibut- topped with a delicious lemon crust and served on fresh tomatoes with lemon butter and parsley 37

Pan Roasted Salmon Piccata – lemon-caper-shallot butter with garlic sautéed spinach 33

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

## dessert

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

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## 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

*Cooper Haycock – Executive Chef  
Kyle Aja – Sous Chef*