

# Chefs Features

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## lobster

8 oz. Caribbean Tail 26 each

## appetizer

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

## soup

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

## entree

Almond Crusted Chilean Sea Bass- served over a savory roasted fennel cake and finished with a citrus-thyme cream sauce 37

Broiled Salmon – roasted red pepper butter and garlic-lemon gremolata, served atop sautéed fresh spinach 33

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

## dessert

Warm Apple Crumb Tart - granny smith apples baked in a flaky pastry crust with streusel topping, vanilla ice cream and a caramel drizzle 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\*  
Sea Bass

**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*