

# Chefs Features

## lobster

8 oz. Caribbean Tail 26 each

## appetizer

**Seared Sea Scallops** – served ‘sizzling’ atop roasted broccolini and garlic-spinach, with an orange gastrique, and Cajun-dusted fried carrots 19

## soup

**Soup of the Day** – cream of asparagus with crostini, crème fraiche, roasted asparagus, lemon zest, and fresh dill 10

## entree

**Almond Crusted Chilean Sea Bass**- served over a savory roasted fennel cake and finished with a citrus-thyme cream sauce 39

**Broiled Salmon** – with tomato-saffron relish, served atop sautéed fresh spinach with garlic and garnished with fried leeks 34

**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*