

Chefs Features

lobster

steak & lobster – a 6oz petite filet paired with a Caribbean lobster tail 59.95
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

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