

Chef's Features

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 fresh asparagus with crostini, crème fraiche, roasted asparagus, lemon zest, and dill 10

entree

Parmesan-Herb Crusted Alaskan Halibut - served over creamy lemon risotto, fresh mint and finished with a lemon-thyme beurre blanc sauce 39

Broiled Salmon – with roasted red pepper coulis, served atop sautéed fresh spinach with garlic and garnished with toasted coconut and almond 34

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

side

Garlic Sautéed Broccolini – sautéed with garlic butter, lyonnaise seasoning and toasted romano 10

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

58.95

Filet*
Ribeye*
Halibut

48.95

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

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. If you have an allergy, please speak to the manager, chef or server prior to placing your order. *Undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.