

Chef's Features

appetizer

Seared Sea Scallops – atop wild mushroom risotto, roasted broccolini, mushroom broth and shaved parmesan, garnished with micro greens 19

soup

Curried Butternut Squash – with a swirl of coconut milk crema and cumin-roasted pumpkin seeds 10

entree

Fresh Sea Bass with Lobster & Crab – lobster, lump crabmeat, hollandaise, fresh citrus and herbs crown the sea bass, all served sizzling on sliced fresh tomatoes 39

Orange Glazed Atlantic Salmon –with rosemary-thyme butter, served atop sautéed spinach with a fried sage garnish 34

Double Bone Loin Pork Chop with Fig & Huckleberry – fig butter and huckleberry barbeque sauce provide the perfect complement, with a thyme garnish 29

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

side

Garlic Sautéed Broccolini – dusted with toasted romano cheese 10

dessert

Southern Pecan Pie- with vanilla ice cream and a brandy-apple caramel sauce 10

Toast the Season on 8th Street

Plum & Thyme Prosecco Smash

a house-blend of prosecco, lemon and thyme with a touch of sweet fresh plum 10

Rosemary Maple Bourbon Sour

bourbon, dark amber maple syrup, lemon and rosemary 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 (50 cal+dressing), Caesar Salad (500 cal) or Lobster Bisque (210 cal)

choice of entrée

58.95

Filet* (500 cal)
Ribeye* (1370 cal)
Sea Bass (380-980 cal)

48.95

Petite Filet* (340 cal)
Sizzlin' Blue Crab Cakes (480 cal)
Stuffed Chicken Breast (630 cal)
Salmon (380-980 cal)

choice of personal side item

Creamed Spinach (440 cal) or Garlic Mashed Potatoes (440 cal)

choice of dessert

Flourless Chocolate Sin Cake with a hint of Espresso (360 cal)
Fresh Berries and Sweet Cream (200 cal)
Ice Cream or Sorbet (120-260 cal)

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.