

# Chef's Features

## appetizer

**Seared Jumbo Sea Scallops** – atop green pea risotto, with seafood velouté, roasted broccolini, shaved parmesan and fresh mint 20

## soup

**French Onion Soup Au Gratin** – our version of the classic recipe, served with parmesan crostini 10

## entree

**Fresh Blue Nose Sea Bass**– broiled, with white bean and artichoke ragout, served sizzling atop garlic sautéed fresh spinach 42

**Broiled Atlantic Salmon** – topped with tomato, caper and balsamic reduction - served over garlic sautéed fresh arugula on a sizzling plate 37

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

## side

**Heirloom Rainbow Carrots** – sautéed with honey butter 10

## dessert

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

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## 8<sup>th</sup> Street Cocktail Specials

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### The Hemingway

rum, fresh lime, fresh grapefruit and luxardo maraschino liqueur 10

### Rosemary Maple Bourbon Sour

bourbon, dark amber maple syrup, lemon and rosemary 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 (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.