

# Chefs Features

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## appetizer

**Seared Sea Scallops** – served atop wild mushroom risotto, with parmesan, mushroom broth & micro greens 28

## soup

**French Onion Soup** – with garlic croutons, swiss cheese, fried onions, and fresh thyme 14

## entree

**Chilean Sea Bass** – sesame-soy mustard crust, grilled baby bok choy, wild rice pilaf & miso butter 44

**Broiled Atlantic Salmon** – with lemon-thyme beurre blanc, garlic gremolata, fried carrots, atop garlic-spinach 38

**Portobello Mushroom Platter** – marinated portobello mushrooms on our garlic mashed potatoes, with grilled asparagus, broccoli, tomatoes & lemon butter 24

## dessert

**Warm Apple Crumb Tart** - granny smith apples baked in a flaky pastry crust with streusel topping, vanilla ice cream and a caramel drizzle 14

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## a taste of the season...

### Leah's Salted Caramel Appletini

reimagined & perfectly balanced with tito's vodka, sour apple & butterscotch liqueurs, fresh lemon, salted caramel, with a cinnamon sugar rim 16

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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

**75**

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

**65**

Petite Filet\* (340 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.