

Chef's Feature

appetizer

Seared Sea Scallops - served with wild mushroom risotto, mushroom broth, shaved parmesan and micro greens 21

soup

French Onion Soup – with garlic croutons, swiss cheese, fried onions and fresh thyme 10

entree

Sesame-Mustard Crusted Chilean Sea Bass – served on a bed of grilled baby bok choy with miso butter 42

Broiled Atlantic Salmon – atop garlic-sautéed fresh spinach with roasted red pepper coulis and toasted almond & coconut 37

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

side

Cauliflower Au-Gratin – tossed in a 3-cheese sauce and topped with a crunchy parmesan-herb crust 10

dessert

Warm Apple Crumb Tart- with vanilla ice cream and brandied caramel apple sauce 11

Peanut Butter Pie- peanut butter mousse, oreo crust and chocolate ganache 11

8th Street Specials

Spiked & Spiced Cider

pacific coast raw apple cider, fresh lemon juice, house-made ginger & cinnamon syrups 10

Eastside Manhattan

four roses bourbon, domaine de canton ginger liqueur, fresh lemon sour, amarena cherry 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

61

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

51

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.