

Chefs Features

appetizer

Seared Sea Scallops – served sizzling atop asian vegetable slaw with kalbi sauce 22

soup

Curried Butternut Squash – garnished with a swirl of coconut-crema, toasted pepitas and cumin 12

entree

Venison with Blackberry Sauce* – two new zealand, farm-raised, bone-in, venison chops, roasted
And served with a fresh blackberry demi-glace 59

Parmesan & Herb Crusted Chilean Sea Bass – served over lemon risotto
with tarragon velouté 44

Broiled Atlantic Salmon – atop beluga lentil pilaf, with roasted tomato butter
and garnished with lemon gremolata 38

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

side

Mac & Cheese – a sauce with a blend of three cheeses and mild green chilies 12

dessert

Southern Pecan Pie – with haagen dazs vanilla ice cream and apple-brandy caramel sauce 13

warm up with...

Rosemary Maple Bourbon Sour

bourbon, fresh lemon juice, dark amber maple syrup & rosemary 14

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

69

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

59

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.