

Chefs Features

appetizer

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

soup

Cream of Asparagus – with crostini, crème fraiche, roasted fresh asparagus, lemon zest, and dill 11

entree

Parmesan & Herb Crusted Alaskan Halibut – served over squid ink risotto with saffron broth and fresh thyme 44

Broiled Atlantic Salmon – with tomato-saffron relish, atop garlic-sautéed fresh spinach and garnished with crispy fried leeks 38

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

dessert

Key Lime Pie - a perfect blend of sweet and tangy flavors 12

chefs summer starter

Tequila Mussels

prince edward island mussels steamed with a garlic, tequila, heirloom tomato, cilantro, chipotle & lime broth – served with grilled baguette slices 19

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

68

Filet* (500 cal)
Ribeye* (1370 cal)
Halibut (380-980 cal)

58

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.