

# Chefs Features

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## appetizer

**Seared Sea Scallops** – served sizzling atop asian vegetable slaw with kalbi sauce 29

**Duck Confit Pot Stickers** – with toasted sesame glaze & red-miso slaw 24

## soup

**Curried Butternut Squash** – with coconut milk crema, toasted pepitas & cumin 14

## entree

**Parmesan-Herb Crusted Chilean Sea Bass** – served atop baked fennel cake with citrus-thyme cream sauce 49

**Broiled Atlantic Salmon** – atop garlic-spinach, with roasted red pepper coulis, toasted almonds & coconut 44

**Portobello Mushroom Platter** – marinated portobello mushrooms on our garlic mashed potatoes, with grilled asparagus, broccoli, tomatoes & lemon butter 30

## dessert

**Southern Pecan Pie** - a classic, topped with vanilla häagen-dazs ice cream & brandy-apple caramel sauce 14

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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

**78**

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

**68**

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.