

Chefs Features

appetizer

Seared Sea Scallops – served sizzling atop sauteed arugula with tomato butter, roasted corn succotash, citrus gastrique and cilantro pesto 24

Tequila Lime Mussels – served with grilled baguette 21

soup

Tomato Basil Soup – garnished with a garlic-parmesan crouton 12

entree

Venison with Blackberry Sauce* – two new zealand, farm-raised, bone-in, venison chops, roasted and served with a fresh blackberry demi-glace 60

Sizzling Crab Cakes – three large lump cakes with sizzling lemon butter 46

Parmesan & Herb Crusted Alaskan Halibut– served atop baked fennel cake, lemon-thyme beurre blanc 44

Broiled Atlantic Salmon – atop sauteed spinach topped with tomato-saffron relish and fried carrots 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

fresh & refreshing from the bar...

Trey's 8th Street Royale

chambord, sparkling blanc de blanc, fresh blackberries & lemon 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

73

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

63

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.