

featured drink

ELDER STATESMAN

russell's reserve 10 year bourbon, simple syrup, fee bros plum bitters, fee bros aztec chocolate bitters | 12

WILD BERRY LEMONADE

absolut raspberri vodka, house made sour mix, fresh lime juice, fresh blueberries & sliced strawberries | 12

for the table

CHILLED SEAFOOD TOWER

main lobster, alaskan king crab legs, jumbo shrimp, colossal lump blue crab

small | 59

large | 118

KALE SALAD FEATURE

ask your server about the chef's seasonal preparation | 9

FLAMING OYSTERS ROCKEFELLER

fresh gulf oysters, topped with pernod sautéed onions, creamed spinach, bacon and hollandaise sauce | 20

BBQ SHORT RIB

chipotle red wine barbecue sauce, napa cabbage slaw | 39.95

POTATO CRUSTED HALIBUT

braised Leeks, white wine butter sauce | 37.95

VEGETARIAN PASTA OF THE DAY

ask your server about the feature of the day | 21.95

SUMMER LEMON TART

shortbread crust, berries, fresh whipped cream | 12

seasonal classics

PRIX FIXE 59.95 - 49.95

SELECT ENTRÉE, STARTER, SIDE + DESSERT.

ENTRÉES 59.95

11oz filet*

16oz ribeye*

garlic crusted halibut

ENTRÉES 49.95

6oz truffle crusted filet

stuffed chicken breast

bbq shrimp entrée

STARTERS

upgrade to any soup/salad on dinner menu +\$4

caesar salad*

steak house salad

heirloom tomato & cucumber salad

soup of the day

SIDES

upgrade to any side on dinner menu +\$5

(excludes lobster mac & cheese)

mashed potatoes

creamed spinach

charred cauliflower

three cheese potato stack

DESSERT

upgrade to any dessert on dessert menu +\$6

strawberry shortcake



GENERAL MANAGER *Tim Ruys*

EXECUTIVE CHEF *Ivan Cruz*

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request. *Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness.