

featured drink

PROSECCO COCKTAIL

prosecco sparkling wine with your choice of amarena cherry, white peach or strawberry flavors | 10

SWEET-TART MARTINI

360 grape vodka, pomegranate syrup, fresh lime juice, sour mix, cranberry juice with plum bitters | 12

for the table

CHILLED SEAFOOD TOWER

main lobster, alaskan king crab legs, jumbo shrimp, colossal lump blue crab small | 59 large | 118

FLAMING OYSTERS ROCKEFELLER

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

CHEF'S CUT OF THE DAY*

ask your server about the cut of the day | 59.95

GARLIC CRUSTED HALIBUT

served over corn & spinach | 39.95

TOMAHAWK DINNER FOR TWO | 225

enjoy a complete meal for two including starters, entrée, sides, dessert, and wine
starters (choice of one per guest): steak house salad | caesar salad* | seasonal soup
entrée: 40 oz tomahawk ribeye*

sides: garlic mashed potatoes & creamed spinach

dessert: chocolate duo

wine pairing selections (choice of one)

kendall jackson, jackson estate - 2017 **pinot noir** - california, anderson valley

kendall jackson, jackson estate - 2014 **cabernet sauvignon** - california, alexander valley

hess lion tamer - 2015 **red blend** - california, napa valley +40

summer 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 *David Adelsperger*

EXECUTIVE CHEF *Colin Shive*

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.