

featured drink

TITO'S BLOOD ORANGE LEMON DROP MARTINI
a combination of our two best-selling martinis!
lemon-infused tito's vodka with blood orange sour mix | 12

CLASSIC SAZERAC

on tap & considered the first cocktail, this recipe is circa 1865. russell's rye, peychaud's bitters & sugar; served in an absinthe-lined glass | 12

for the table

CHILLED SEAFOOD TOWER

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

PETITE FILET WITH TRUFFLE CRUST*

8oz filet, truffle butter, parmesan, & panko bread crumbs | 45.95

GARLIC CRUSTED HALIBUT

served over corn & spinach | 39.95

CHEF'S SPECIALTY CUT*

ask your server for details | 59.95

summer classics

PRIX FIXE 59.95 - 49.95

SELECT ENTRÉE, STARTER, SIDE + DESSERT

ENTRÉES 59.95

11oz filet*
16 oz ribeye*
garlic crusted halibut

ENTRÉES 49.95

6 oz truffle crusted filet*
stuffed chicken breast
bbq shrimp

STARTERS

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

ceasar 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 VanOstrand*

EXECUTIVE CHEF *Bruce Starr*

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.