

## 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

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

## for the table

### CHILLED SEAFOOD TOWER

main 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\*  
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 VanDstrand*

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.