

Enjoy a complimentary 5 ounce lobster tail with any of the following steak and seafood options!

ENTRÉE SELECTIONS SPLIT PLATE CHARGE \$20

Filet Mignon \$61

Eight ounce filet mignon, red skin mashed potatoes, fried shallots

Prime Ribeye \$75

Sixteen ounce prime boneless ribeye, twice baked potato, Maître d' butter

Prime New York Strip \$66

Fourteen ounce prime New York strip, horseradish potato gratin

Prime Bone-In Ribeye \$89

Sixteen ounce prime bone-in ribeye, red skin mashed potatoes, fried onion strings

Rack of Lamb \$65

Coriander & pepper crusted, red skin mashed potatoes, Brussel sprouts, mint gastrique

Double Pork Chop \$51

Thick-cut grilled all natural pork chop, creamy caramelized onion barley risotto, creamed kale, sherry sauce

Miso-Marinated Chilean Sea Bass \$56

Soy glaze, coconut rice, stir-fried vegetables, mushrooms, lemongrass ginger beurre blanc

Pan-Seared Dry Scallops \$57

Roasted tomato & goat cheese risotto, lemon beurre blanc

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain allergies. Split plate charge of twenty dollars for all entrees. No more than two forms of payment per table.

3% processing fee will be added to credit card transactions. For guest that pay with cash, the 3% fee is waived.

We have the right to refuse service to anyone.