

Dinner Menu

APPETIZERS

Lobster Roll | \$15

Served on a Poppy Seed Bun with Coleslaw

Lobster Cake | \$12

Served with mustard

Fried Brussel Sprouts | \$8

Served with Chopped Bacon & Balsamic Glaze

Truffle Fries | \$10

Calamari | \$8

Shrimp Cocktail | \$12

Egg Rolls | \$8

Pot Stickers | \$8

SOUPS & SALADS

Caesar Salad | \$14

House Salad | \$12

Cucumber, Onion, Heirloom Cherry Tomatoes, & Croutons

Asian Salad | \$12

Asian Bok Choy, Red & Green Cabbage, Carrots, Scallions, Peanuts, Wontons, & Sesame Vinaigrette

Baked French Onion | \$7

Soup Du Jour | \$5

Add Protein: Chicken +\$6, Shrimp +\$6, Steak +\$8, Scallops +\$6

Dressings: Ranch, French, Balsamic Vinaigrette, Zesty Italian, Bleu Cheese, & Thousand Island

ENTREES

All Entrees are Served with a Side Salad

Scallop Risotto | \$32

Garlic Cream, Mushroom, Chive, Bell Pepper Medley, & Red Onions

Seafood Alfredo | \$35

Shrimp, Lobster, & Crab

Alfredo | \$26 **V**

Add Chicken (+\$6)

Grilled Sea Bass | \$35

Garlic Herb Butter, Heirloom Cauliflower & Red Skin Potatoes

Seared or Blackened Salmon | \$38

Served with Red Skins & Broccolini

Maple Glazed Salmon | \$38

Served with Red Skins & Broccolini

Pasta Prima Vera | \$24 **V**

Fettucine, Tomato Sauce, Mushrooms, Peppers, Onions, & Asparagus

1/2 Fried Chicken | \$26

Served with Garlic Mash, Rainbow Carrots & Sweet Corn Cream

Short Rib | \$32

Seared Short Rib then Braised in Veal stock

Served with Garlic Mashed Potatoes, Heirloom Cauliflower, Madeira Jus

Lamb Rack | \$45

Served with Garlic Mash, Asparagus, Red Wine Reduction

Bone in Porkchop | \$28

Served with Soft Polenta, Carrots & Calvados Cream

Lobster Tail - One | \$26 Two | \$50

Served with Red Skins & Brussel Sprouts

PRIME CUT STEAKS

All Steaks are served with Garlic Mash & Asparagus

8oz Filet | \$43

12oz Filet | \$57

4oz Filet with Lobster | \$48

16oz Ribeye | \$48

14oz Prime Rib | \$39 - Saturday Only

20oz Prime Rib | \$48 - Saturday Only

Steak Crusts | \$5 (Bleu Crust, Parmesan Crust, Boursin Crust)

Steak Toppings | \$2 (Mushrooms, Fried Onions, Peppers, Veal Glace)

Rare | Cold Red Center **Medium Rare** | Warm Red Center **Medium** | Hot Red Center Turning Pink
Medium Well | Pink Center Turning Grey **Well** | No Pink, Just Grey

Consuming raw or undercooked eggs, beef, lamb, milk, produce, pork, poultry, seafood, or shellfish may increase your chances of foodborne illness. Ask your server about menu items that are cooked to order, served raw, or if you have any food allergies. Please inform your server of any allergies or dietary preferences & we will work to find menu items that suit your needs.