

## Soups & Salads

Lobster Bisque

Three Onion Soup  
*Gratinated Gruyere Cheese*

Roasted Heirloom Beet Salad  
*Goat Cheese and Cinnamon Oil*

Iceberg Wedge  
*Pear Tomato, Bacon and Creamy Blue Cheese*

Buffalo Mozzarella  
*Arugula, Vine Ripe Tomatoes and Balsamic Reduction*

Classic Caesar  
*Parmesan and Garlic Croutons*

## Starters

Chilled Jumbo Shrimp Cocktail  
*Cocktail and Mustard Sauces*

Nori Crusted Ahi Tuna  
*Crispy Wonton, Sesame – Soy Vinaigrette*

Beef Carpaccio  
*Traditional Garnish, Parmesan Croutons and Horseradish Cream*

Crispy Popcorn Rock Shrimp  
*Trio of Sauces*

Lump Crab Cake  
*Scallion Remoulade*

## Entrees

*choose one entrée or one “Steak and Cuts” item*

Oven Roasted Sea Bass  
*Potato Puree, Sauteed Spinach, Red Onion Marmalade and Black Truffle Vinaigrette*

Sesame Grilled Tuna  
*Vegetable Fried Rice, Sake Braised Bok Choy*

Seafood Papardelle  
*Medley of Calamari, Shrimp, Scallops, Fish, Mussels Cooked in Olive Oil, Garlic Parsley and Wine*

“Surf – N – Turf”  
*Petit Filet Mignon and Shrimp Scampi*

Roasted Organic Chicken  
*Steak Fries, Market Vegetables and Lemon Thyme Jus*

## Steak & Cuts

16 oz. – Cowboy Bone- In Ribeye

12 oz. – New York Strip

8 oz. – Filet Mignon

8 oz. – Kobe Style Beef Flatiron *\$8 Supplement*

Double Cut Colorado Lamb Chop

14- oz. Veal Chop

12 oz. – Berkshire Pork Chop

## Sides

*Steak and Cuts are served with your choice of one complementary side dish*

Macaroni and Cheese – Truffle Steak Fries – Market Vegetables  
Mashed Potato – Creamed Spinach – Wild Mushroom – Onion Rings

## Sauces

Red Wine Peppercorn – Béarnaise

