TABLE FOR TWO

Available Monday-Thursday

$149

(tax and Gratuity not Included)

Appetizer

One served for the table

Ahi Tuna Tartare
Ahi Tuna | Ginger Sesame
Avocado Mousse | Wakame

Crispy Calamari
Three Crab Cakes | Street Corn Relish
Red Pepper Coulis

Crispy Duck Wings
Four Fried Duck Wings | Sweet Chili Sauce
Napa Cabbage Slaw

Prime Rib Egg Rolls
Wasabi Horseradish Aioli | Soy Jus
White Cheddar | Scallions

First Course

One served for each

Maine Lobster Bisque
Lobster | Chives | Herb Oil

White French Onion Soup
Toasted Brioche | Gruyere

Classic Caesar
Hearts of Romaine | Parmigiano Reggiano | Herb Croutons

Second Course

Surf & Turf

Prime New York Strip
12 oz Sliced Strip | Garlic Butter | Cabernet Jus

&

4 Crab Stuffed Shrimp

Two Sharable Sides

Jumbo Grilled Asparagus
Bacon Creamed Spinach
Whipped Potatoes
Potatoes Au Gratin

Pricing and menu items are subject to change.

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly options, however our kitchen is not completely Gluten-Free.

Joe Peterson	Dave Foegley	Alex Ortiz	Danny Nicholas	Savanah Butler
Restaurateur	Executive Chef	Sous Chef	General Manager	Asst. General Manager