TABLE FOR TWO

Available Monday-Thursday

$154

(tax and Gratuity not Included)

Appetizer

One served for the table

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

Calamari & Calabrian
Tempura Calamari & Calabrian Peppers
Sweet Chili | Grilled Lemon

Fried Ravioli
5 Four-Cheese Ravioli | Marinara
Parmesan Cheese | Balsamic Reduction

Smoked Salom Dip
House Smoked Salmon | Citrus Aioli
Chive Oil | Crispy Potato Chips

First Course

One served for each

Maine Lobster Bisque
Lobster | Chives | Herb Oil

French Onion Soup
Toasted Brioche | Gruyere

Classic Caesar
Hearts of Romaine | Parmigiano Reggiano | Herb Croutons

Second Course

Surf & Turf

4 Bacon Wrapped Crab Stuffed Shrimp
&
Prime New York Strip
12 oz Sliced Strip | Garlic Butter | Cabernet Jus
****Upgrade to a 16oz Dry-Aged Strip +$25****

Two Sharable Sides

Jumbo Grilled Asparagus
Creamed Spinach with Bacon
Roasted Garlic Whipped Potatoes
Potatoes Au Gratin with Bacon

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	Luis Carrillo	Danny Nicholas	Savanah Butler
Restaurateur	Executive Chef	Sous Chef	General Manager	Asst. General Manager