



three course prix fixe \$50

course one | select one

romaine

garlic crouton, parmigiano-reggiano, classic caesar dressing*

blended greens

cucumber, tomato, carrot, white balsamic vinaigrette

lobster chowder

maine lobster, creamed sherry

french onion soup

veal jus, sweet onions, gruyere cheese, buttered crouton

course two

14 ounce prime rib*

mascarpone mashed potatoes, sautéed asparagus
au jus, creamed horseradish

enhancements

lobster tail 31 | crab cake 14 | sautéed shrimp 10
peppered bacon 8 | sea scallops 14

course three | select one

dark chocolate tart

buttered pecans, caramel sauce, malted cream

salted caramel pretzel ice cream

whipped cream, chocolate dipped pretzel

*NO SUBSTITUTIONS

*LIMITED AVAILABILITY

If you have a food allergy, please speak to the chef, manager or your server.

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

chef de cuisine ken shapiro - restaurant manager julie hillegas