

CHEF'S FEATURES

APPETIZERS

LOBSTER ESCARGOT 21
grilled crostini, herb butter

BURRATA CROSTINI 17
burrata cheese, sundried tomato pesto, fig balsamic reduction,
grilled foccacia

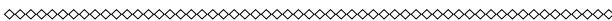
ENTREES

WAGYU TENDERLOIN OSCAR 6oz* 49
sliced tenderloin, asparagus, lump crab, bearnaise

SEARED SEA SCALLOPS 43
butternut squash puree, maple brown butter, toasted pecans

CIDER GLAZED MAHI 39
caribbean mahi mahi, roasted parsnip bacon hash, apple cider glaze,
granny smith apple slaw

CARIBBEAN MAHI MAHI 39 SEA SCALLOPS 43
 simply seared, seasonal vegetables,
 choice of lemon butter sauce or soy vinaigrette



EARLY NIGHTS

Available Nightly Until 6pm
(Not Available on Holidays or for Takeout)

SOUP • SALAD

Select One

TODAY'S SOUP ML WEDGE SALAD CLASSIC CAESAR

ENTREES 24.95

Select One

SAUTEED SHRIMP & ASPARAGUS
white shrimp, garlic, tomatoes, shallots, lemon,
grilled asparagus, over toast points

CHICKEN MILANESE
crispy chicken, white wine lemon caper sauce,
parmesan, grilled asparagus

RAINBOW TROUT
pan-seared or grilled, choice of lemon butter sauce

ENTREES 33.95

Select One

SALMON FILET
charred broccoli, garlic mashed potatoes,
lemon butter sauce

PETITE TWIN FILET MIGNON* 3oz each
garlic mashed potatoes, bearnaise sauce

LOBSTER & CRAB CAKE OSCAR
grilled asparagus, lump crab, bearnaise sauce

ENTREE 48.95

SEA & SHORE*
petite twin filet mignon 3oz each,
choice of lobster crab cake or white shrimp scampi