

# **Chef's Features**

## **Jumbo Sea Scallops\***

Pan Seared, with an Orange Fennel Beurre Blanc 9.95

## **Three Course "Supper" Menu**

Any Entrée below served with a Starter Salad and Dessert or featured Wine by the Glass 29.95

### **Hazelnut Crusted Mahi Mahi\***

Pan Roasted with Crushed Hazelnuts, Served with Grilled Pineapple Salsa,  
Jasmine Rice and Blue Lake Green Beans  
ala carte 19.95

### **Sea Scallops with Grilled Asparagus\***

Five Pan-Seared Sea Scallops with an Orange Fennel Beurre Blanc Sauce  
ala carte 26.95

### **Filet Mignon with a Bleu Cheese Herb Crust\***

Served with Spinach Mashed Potatoes and Bordelaise Sauce  
ala carte 27.95

### **Roasted Australian Rack of Lamb\***

Marinated in our Rosemary Herb Seasoning  
Served with Spinach Mashed Potatoes and a Marsala Mint Sauce  
ala carte 27.95

## **Dessert**

### **Seasonal Crème Brulee**

A delicate Custard with a Caramelized Sugar Top  
Please ask your server about today's selection 6.95

## **Wednesday Chop House Specials**

New York Pepper Steak\* 24.95

Blackberry Pork Chop\* 19.95

Roasted Australian Rack of Lamb\* 23.95

\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, eggs, shellfish, or seafood may increase your risk of foodborne illness.