

Chef's Features

Grilled Castroville Artichoke

Charbroiled over an open flame Served with Remoulade Sauce 7.95

Shrimp Cocktail*

Gulf Shrimp with Tangy Cocktail Sauce 13.95

Three Course "Supper" Dinner

Your Choice of Any Entrée below paired with an
Grill Chopped Salad or Soup of the Day and Featured Dessert 8.00

Parmesan Crusted Alaskan Halibut*

Seasoned with White Pepper, Paprika, Scallions and Parmesan Cheese
Baked and Served with Mustard Sauce and Grilled Vegetables 27.95

Sea Scallops with Grilled Asparagus*

Five Pan Seared Jumbo Sea Scallops
Served with an Orange Fennel Beurre Blanc Sauce 26.95

Filet Mignon Pot Pie*

Red Skin Potatoes, Carrots, Shallots and Mushrooms in a Rich
Bordelaise Sauce, Topped with a Flaky Pastry Crust 21.95

Filet Mignon with a Bleu Cheese Herb Crust*

Served with Spinach Mashed Potatoes and Bordelaise Sauce 27.95

Friday and Saturday

Slow Roasted Prime Rib

16 ounce Slice of Prime Rib with Au Jus and Creamy Horseradish Sauce
Served with Baked Potato and Creamed Spinach 27.95

Dessert

Warm Caramel Apple Sundae

Three Scoops of Natural French Vanilla Ice Cream
Topped with Cinnamon Apples, Caramel Sauce,
Whipped Cream and a Crunchy Walnut Topping 6.95

*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.