

Chef's Features

Shrimp Cocktail*

Gulf Shrimp with Tangy Cocktail Sauce 13.95

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, 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 Pot Pie*

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

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

Filet Mignon with a Bleu Cheese Herb Crust*

Served with Spinach Mashed Potatoes and Bordelaise Sauce
ala carte 27.95

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.