

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 Brûlée

A delicate Custard with a Caramelized Sugar Top
Please ask your server about today's selection 8.00

Wednesday Chop House Specials

New York Pepper Steak 24.95

Blackberry Pork Chop 19.95

Roasted Australian Rack of Lamb 23.95