

# Chef's Features

## Grilled Castroville Artichoke

Charbroiled over an open flame  
Served with our Signature Remoulade Sauce 7.95

### **Three Course "Supper" Dinner**

Your Choice of Any Entrée below paired with a  
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 28.95

## Braised Short Rib "Osso Buco" Style

Served with Buttered Egg Noodles, Green Peas and Au Jus 22.95

## Filet Mignon with a Bleu Cheese Herb Crust

Served with Spinach Mashed Potatoes and Bordelaise Sauce 28.95

## Wild King Salmon with Asian Inspired Noodles

Pan Seared Wild Salmon served with Shiitake Mushrooms  
Red Bell Peppers, Green Onions, Asparagus, Noodles and  
Cilantro sautéed with an Asian Vinaigrette 32.95  
*Simply Grilled Upon Request*

### **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 29.95

## 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 8.00