

## SUMMER CELEBRATION!

*Two Courses for \$49 per person plus 30% Off All Bottles of Wine offered all night long, 7 days a week.*

### FIRST COURSE

CHOICE OF ONE

#### HANDROLLED SPRING ROLLS

shrimp, shiitake mushrooms, ginger and soy mandarin - mango bbq

#### CRISPY CALAMARI

with cherry peppers, sweet and sour mustard sauce

#### STEAKHOUSE CAESAR

crisp baby romaine, red oak, treviso radicchio

#### BIG BACON

"chunks" of cherrywood smoked bacon, champagne vinaigrette, candied jalapeno

#### FRESH MARKET

local greens, artisan lettuces, heirloom tomatoes, steakhouse sherry, walnut and honey dressing

### SECOND COURSE\*

CHOICE OF ONE

#### CEDAR PLANK FAROE ISLAND SALMON

bourbon sugar glaze, mango sweet and sour, puréed cauliflower, green papaya salad, veggie spring roll

#### GRILLED AIRLINE CHICKEN BREAST

oven roasted summer vegetables, young arugula salad, fresh dill vinaigrette

#### STEAK AND TOMATOES

peppercorn encrusted sirloin, heirloom tomatoes, artisanal cheeses, white truffle aioli, aged balsamic

#### BLACK PEPPERCORN SEARED WAGYU

ms-5 teres major, stuffed baked potato, homemade steak sauce

#### SLICED FILET MIGNON AU POIVRE\*

peppercorn encrusted filet, jalapeño au gratin potato, garlic broccolini and blackberry cabernet sauce

#### STUFFED FLOUNDER

in a king crab - jumbo shrimp scampi, roasted fingerling potatoes and fresh green beans

### UPGRADES

[ADDITIONAL 12]

#### CHOPS BRAISED SHORT RIB

braised short rib, port wine bbq, parsnip whipped potatoes, rainbow peppers

#### BLACK PEPPER SEARED TUNA\*

fresh blackberry yuzu soy, organic veggie stir fry

#### COFFEE CRUSTED PORK CHOP

gouda potato cakes, calvados brandy-caramelized onion demi, sautéed swiss chard, chipotle apple sauce

#### TERIYAKI GLAZED CHILEAN SEA BASS

with shrimp, pineapple sweet and sour, coconut rice cakes, baby bok choy