

Summer Celebration!

3 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

STEAK BURGER*

8oz. wagyu burger, chipotle aioli, avocado, cherrywood smoked bacon, roasted onions, lettuce, tomato

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

DESSERT

FRESH KEY LIME PIE

with yuzu and blueberry