

Summer to savor



\$79.95 Menu Price • No Splits / No Substitutions

First Course

(Choose One)

Steak House Salad

iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons & red onions

Caesar Salad

fresh romaine hearts, Romano cheese, creamy Caesar dressing, shaved Parmesan & fresh ground black pepper

Lobster Bisque

Entrées

(Choose One)

Blackened Scallops

cheesy polenta, 4 u10 scallops

Chilean Sea Bass

pan-roasted, citrus-coconut butter, sweet potato & pineapple hash

Petite Filet

equally tender 8oz filet

Entrée Compliments

Six Large Shrimp \$18.95

Lobster Tail 8oz \$38.95

Oscar-Style \$19.95

Sides

(Choose One)

Baked Potato • Grilled Asparagus • Fire Roasted Corn

Add Dessert

Crème Brûlée \$13.95

classic vanilla custard, caramelized sugar & fresh berries

Chocolate Duo \$13.95

molten chocolate lava cake, chocolate mousse

White Chocolate Bread Pudding \$13.95

scratch made, your choice of spirited crème anglaise – Chambord, Tia Maria, Grand Marnier, Frangelico

Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially in cases of certain medical conditions and pregnancies.