



APPETIZERS

- King Crab Bisque 11 Coconut Shrimp 16 Baked Clams 14
- Jumbo Shrimp Cocktail 25 Oysters Half Shell 17

ENTRÉES

(All Entrées include choice of Traditional Caesar or House Salad)

Slow Roasted Prime Rib 49
Horseradish Cream, Au Jus

Grilled Veal Loin Chop 39
Shallot-Thyme Compound Butter

New York Strip Steak 45
Dar Tiffany Sauce

Twin 4oz South African Lobster Tails 58
Lemon Butter

Cedar Planked Atlantic Salmon 28
Maple Glaze

Grilled Swordfish 36
Pesto Butter & Blackened Shrimp

Pepita Crusted Branzino 27
Beurre Blanc, Mango Salsa

Ale Battered Jumbo Shrimp 32
Tartar & Cocktail Sauce

Chicken Parmigiana 28
San Marzano Tomato Sauce

LARGE SIDE DISHES

(Served Family Style) \$8.50 each

- Hand-Cut Fries Steamed Broccoli Burnt Cauliflower
- Creamed Spinach Butternut Squash

Corkage Fee \$25

Entrée Sharing Charge \$10

