

EARLY BIRD MENU

Available from 4pm–5pm

All entrées are served with soup du jour or house salad, chef's vegetable and potato selection (unless served with pasta), chef's dessert selection, and choice of glass of house wine, draft beer, or well cocktail.

ADD AN APPETIZER

Beer Battered Crab Cake*

Handcrafted crab cake served on a bed of creamy remoulade.

Elote Scallops*

Scallops on a bed of creamy Mexican street corn purée topped with corn salsa and chili powder.

CHOICE OF ENTRÉE

Chicken Marsala*

Pan-seared airline chicken breast sautéed with Marsala wine and mushrooms, served over fettuccine pasta.

N.Y. Mushroom Risotto*

Sautéed diced New York steak and mushrooms in a demi-glace, served over a creamy mushroom risotto.

Grilled Chicken Fettuccine Alfredo*

Fettuccine pasta tossed in our classic sauce.

Grilled Shrimp Fettuccine Pomodoro*

Fettuccine pasta tossed in our classic sauce.

Pan-Seared Salmon*

Salmon pan-seared to perfection, served on a pea purée with fingerling potatoes.

6oz. Petite Filet Mignon*

Served with creamy mashed potatoes.

9oz. New York Steak*


Served with creamy mashed potatoes.

10oz. Slow Roasted Prime Rib*

Served with creamy mashed potatoes.

*\$10 split plate charge on any entrée.

*Warning: Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

 = Gluten-free



APPETIZERS

Homemade Meatballs*

Tableside smoked meatballs smothered in rich marinara sauce, served with a side of cheesy garlic toast.

Tuna Tartar*

Sushi-grade tuna tossed in a tangy ponzu sauce, served atop coconut rice and accompanied by crispy taro chips.

Shrimp* or Cauliflower Ceviche

Shrimp* Cauliflower

Shrimp or cauliflower cured in a citrus marinade and mixed with diced red onion, jalapeño, tomato, cucumber and cilantro.
Served with tortilla chips.

N.Y. Steak Bruschetta*

Thinly sliced New York steak topped with tomato tapenade, served on a crostini with a balsamic drizzle.

Beer Battered Crab Cake*

Handcrafted crab cake served on a bed of creamy remoulade.

Honey Jalapeño Calamari*

Marinated calamari tossed in a Southwest dredge, served with a creamy honey jalapeño aioli and a drizzle of cilantro oil.

Elote Scallops*

Scallops on a bed of creamy Mexican street corn purée topped with corn salsa and chili powder.

Seared Ahi Tuna*

Pan-seared tuna crusted in sesame seeds, served with sweet chili and soy sauces.

Truffle Fries

Homemade fries tossed in truffle oil, topped with Parmesan cheese and chives. Served with spicy ketchup and lemon lime aioli.

Shrimp Cocktail*

Classic shrimp cocktail served with traditional cocktail sauce.

SALADS

Add Chicken*

Add Shrimp*

House Salad

Mixed greens tossed with tomatoes, cucumber, heart of palm, homemade croutons and watermelon radish. Served with your choice of dressing.

Charred Caesar Salad

Crisp romaine lettuce charred over our Mesquite Grill, topped with homemade croutons, a drizzle of Caesar dressing, and shaved Parmesan cheese.

Wedge Salad

A thick slice of iceberg lettuce topped with Maytag blue cheese, sun-dried tomatoes, smoked bacon, red radish, a hardboiled egg, and pickled red onion.

Beet Tower Salad

Red and gold beets stuffed with herb cashew cheese, served with mixed greens tossed in a beet pistachio vinaigrette and topped with roasted pistachios.

SOUPS

Lobster Bisque*



A rich and creamy sherry lobster bisque with chunks of lobster, topped with a flaky puff pastry.

French Onion Soup

Traditional French soup made with caramelized onions, topped with French bread, Gruyère and mozzarella cheese, served au gratin style.

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ENTRÉES

Served with soup du jour or house salad, starch and vegetable of the day,
unless served with pasta.

Mediterranean Sea Bass*

Chilean sea bass cooked in a Mediterranean-inspired sauce, served on a bed of couscous.

Honey Lavender Chicken*

A half chicken marinated in honey butter, served with lavender and garlic fingerling potatoes.

Braised Short Rib with Pappardelle Pasta*

Tender, fall-off-the-bone, beef short rib cooked in a rich Chianti gravy, served with pappardelle pasta.

Pan-Seared Salmon*

Salmon pan-seared to perfection, served on a pea purée with fingerling potatoes.

N.Y. Mushroom Risotto*

Sautéed diced New York steak and mushrooms in a demi-glace,
served over a creamy mushroom risotto.

Harvest Risotto

Chef's choice of vegetable served with plant-based creamy risotto.

Bone-In Pork Chop*

16oz. Bone-in pork chop served with a maple grain mustard reduction.
Topped tableside upon request.

Chicken Marsala*

Pan-seared airline chicken breast sautéed with Marsala wine and mushrooms,
served over fettuccine pasta.

Seafood Diablo*

Lobster and shrimp sautéed in a spicy pomodoro sauce, tossed with fettuccine pasta.

Halibut & Shrimp Scampi*

Pan-seared halibut topped with shrimp and a classic scampi sauce.

Harissa Cauliflower Steak

Cauliflower steak marinated in harissa, served with herb-crusted fingerling potatoes and tzatziki.

Chicken Alfredo or Pomodoro*

Fettuccine pasta tossed in one of our classic sauces.

Substitute Shrimp*

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STEAKS

Served with soup du jour or house salad,
starch and vegetable of the day.

Slow Roasted Prime Rib*

12oz. 16oz.

Filet*

6oz. 10oz.

14oz. N.Y. Strip*

18oz. Rib Eye*

18oz. T-Bone*

SURF & TURF

Choose one Surf and one Turf

½ lb. King Crab Legs can be added at
market price.

SURF

Gulf Shrimp*

6oz. Salmon*

Maine Lobster Tail*

½ lb. King Crab Legs*

TURF



6oz. Filet*


9oz. New York

Steak*



10oz. Prime Rib*

SIDES

Baked Potato  *

Potato of the Day 

Sautéed Mushrooms  *

Caramelized Onions  

Grilled Asparagus  

Maple Brussel Sprouts  



Cream of Corn

Pasta Alfredo

Pasta Pomodoro

Mac & Cheese


Lobster Mac & Cheese*



Jardin Risotto  

Au Gratin Potatoes 

\$10 split plate charge on any entrée.

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TOPPINGS

Choose your style to add to your steak.

M.O.B.B.*

Mushroom, onion, blue cheese sauce and bacon.

Shrimp Scampi*

3 Shrimp and scampi sauce.

Oscar*

Crab and asparagus sautéed in garlic butter
and Béarnaise sauce.

Cajun

Creole spices.

DESSERTS

Pop Rocks Tres Leches Cake

Layers of moist vanilla cake soaked in a rich 3-milk
cream, topped with fresh berries and Pop Rocks.

Lava Cake

Baked chocolate cake with a molten center,
served with mixed berries and a scoop of vanilla
ice cream.

Key Lime Pie

A tangy and refreshing key lime pie with a graham
cracker crust, topped with whipped cream and a
touch of coconut.

Mixed Berry Cheesecake

Our classic cheesecake infused with fresh berries,
topped with even more berries and a dollop of
whipped cream.

Carrot Cake

Layers of our homemade carrot cake with
plant-based buttercream frosting, topped with
candied carrots.

Chocolate Cloud

Chocolate cake with layers of chocolate crème
brûlée and chocolate mousse, topped with
ganache.

Crème Brûlée

Rich vanilla bean custard topped with a layer of
caramelized sugar.