

Chef's Choices

Filet Mignon

Rubbed in Tuscan spices & grilled then served with caramelized shallots and potato pie

Grilled Alaskan Salmon

Served with mashed potatoes, roasted garlic aioli & Balsamic Reduction

Grilled Rib eye

Rib eye over mashed potatoes with a mushroom demi

Potato crusted Halibut

Served with a 3 cheese cream sauce & mashed potatoes

Stuffed Portobello Cap

Stuffed with oven dried tomatoes, roasted garlic, kalamata olives, topped with fresh buffalo mozzarella & Parmesan cheese served over couscous with a sweet tomato jus

New Zealand Rack of Lamb

Grilled Lamb over creamy wild mushroom polenta served with a mint demi

Seafood Carbonara

Sautéed halibut, salmon, shellfish, prosciutto ham & veg
Served over spinach fettuccini then laced with a Marsala cream sauce

Lemon & Herb Chicken

Boneless half Chicken served over couscous with a chicken & herb jus

Oven Roasted Pork Loin

Pork Loin served over sweet potato risotto with a tomato garlic demi sauce

Grilled Jumbo Shrimp

Served over a vegetable risotto with a sherry shrimp sauce

For your convenience, parties of 8 or more will be presented
one check with a 17% gratuity added.