

Tonight's Specials

Soups

Clam Chowder (GF) \$6.50/\$8.50

Roasted Garlic Tomato (GF) \$5.50/\$7.50

Entrées

Swordfish Provencal \$28.50

Grilled Center Cut Swordfish Steak with Crispy Polenta Cake, Braised Spinach, Tomato Herbs de Provence

Surf and Turf \$31.95

Grilled Flat Iron Steak and Garlic Butter Shrimp served with Garlic Mashed Potatoes and Roasted Asparagus

Rack of Lamb \$32.95

Rosemary and Mustard Crusted Lamb Chops served with Garlic Mashed Potatoes, Roasted Asparagus, and Port Wine Demi-glace

Tuna au Poivre \$28.50

Peppercorn Crusted Ahi Tuna, Seared Rare, with Garlic Mashed Potatoes, Roasted Baby Carrots, and Brandy Peppercorn Pan Sauce

Halibut \$31.95

Pan Roasted Halibut Fillet with Roasted Trumpet Mushrooms, Vegetable Jasmine Rice, Sautéed Haricot Vert, and Lemon Chive Beurre Blanc

Desserts

Blackberry White Chocolate Bread Pudding \$8.95

Served with Whiskey Praline Sauce and Vanilla Ice Cream

Chocolate Mousse (GF) \$8.95

Limoncello Mascarpone Cake (GF) \$8.95

Crème Brulée (GF) \$8.9

Cookie Sundae \$8.95

Served with Whiskey Praline Sauce, Vanilla Ice Cream, Chocolate Syrup, Sliced Almonds

Flan (GF) \$8.95

Served with Toasted Coconut Flakes