

# Chefs Features

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## appetizer

**Seared Sea Scallops** – served sizzling atop asian vegetable slaw with kalbi sauce 29

## soup

**Cream of Asparagus** – with crostini, crème fraiche, roasted fresh asparagus, lemon zest, & dill 14

## entree

**Parmesan-Herb Crusted Alaskan Halibut** – served over squid ink risotto with saffron broth & fresh thyme 49

**Broiled Atlantic Salmon** – with mango salsa, jalapeño-cilantro emulsion, atop garlic-spinach 44

**Portobello Mushroom Platter** – marinated portobello mushrooms on our garlic mashed potatoes, with grilled asparagus, broccoli, tomatoes & lemon butter 30

## dessert

**Key Lime Pie** - a perfect blend of sweet & tangy flavors 14

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## prime time dinner menu

Offered nightly until 6:30pm

*Choice of Soup or Salad, Entrée, Side Item and Dessert*

### choice of starter

Steak House Salad (50 cal+dressing), Caesar Salad (500 cal) or Lobster Bisque (210 cal)

### choice of entrée

**78**

Filet\* (500 cal)  
Ribeye\* (1370 cal)  
Halibut (380-980 cal)

**68**

Petite Filet\* (340 cal)  
Stuffed Chicken Breast (630 cal)  
Salmon (380-980 cal)

### choice of personal side item

Creamed Spinach (440 cal) or Garlic Mashed Potatoes (440 cal)

### choice of dessert

Flourless Chocolate Sin Cake with a hint of Espresso (360 cal)  
Fresh Berries and Sweet Cream (200 cal)  
Ice Cream or Sorbet (120-260 cal)

***Cooper Haycock – Executive Chef***  
***Kyle Aja – Sous Chef***

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.  
If you have an allergy, please speak to the manager, chef or server prior to placing your order. \*Undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.