

# Chef's Features

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## appetizers

**VEAL OSSO BUCO RAVIOLI** 460 cal  
saffron-infused pasta with sautéed baby spinach & white wine demi-glace 20

**SESAME GINGER SEARED SEA SCALLOPS** 310 cal  
served with julienne vegetables and freshly chopped cilantro 29

## entrées

**VENISON WITH BLACKBERRY SAUCE\***  
two new zealand, farm-raised, bone-in venison chops, roasted and  
served with a fresh blackberry demi-glace 62

**GARLIC CRUSTED HALIBUT** 500 cal  
topped with a garlic crust and served on a slice of vine-ripened tomato  
with lemon-butter and fresh parsley 46

## dessert

**PEANUT BUTTER PIE**  
peanut butter mousse, oreo crust and chocolate ganache 14

## signature soft drinks

**BOYLAN CRAFT SODAS** 6      **GINGER MINT FIZZ** 6  
**SPARKLING POMEGRANATE LEMONADE** 6

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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 starters

**STEAK HOUSE SALAD, CAESAR SALAD\* OR LOBSTER BISQUE**

75

**FILET\***  
**RIBEYE\***  
**HALIBUT**

65

**PETITE FILET\***  
**STUFFED CHICKEN BREAST**  
**SIZZLING BLUE CRAB CAKES**  
**CHEF'S FRESH FISH SELECTION**

choice of personal side items

**CREAMED SPINACH OR GARLIC MASHED POTATOES**

choice of dessert

**FLOURLESS CHOCOLATE SIN CAKE WITH A HINT OF ESPRESSO**  
**FRESH BERRIES AND SWEET CREAM**  
**ICE CREAM OR SORBET**

**YOUR CHEF, BRETT BARTHOLOMA**

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request. If you have a food allergy, please speak to the manager, chef, or your server before placing your order. \*Items are served raw, or 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.