

Chef's Features

appetizers

SESAME GINGER SEARED SEA SCALLOPS 310 cal
served with julienne vegetables and freshly chopped cilantro 22

entrees

VENISON WITH BLACKBERRY SAUCE*
two new zealand, farm-raised, bone-in venison chops, roasted and
served with a fresh blackberry demi-glace 59

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 44

dessert

WARM APPLE CRUMB TART 1510 cal
granny smith apples baked with streusel crust and vanilla ice cream 12

PEANUT BUTTER PIE
peanut butter mousse, oreo crust and chocolate ganache 12

signature soft drinks

BOYLAN CRAFT SODAS 5 **GINGER MINT FIZZ** 5
SPARKLING POMEGRANATE LEMONADE 5

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

68

FILET*
RIBEYE*
HALIBUT

58

PETITE FILET*
STUFFED CHICKEN BREAST
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.