

# Chef's Features

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## 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

## side

**MAC & CHEESE**  
a blend of three cheeses and mild green chilies 12

## dessert

**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

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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

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.