

Entrees

Traditional Spanish Paella 30

Saffron Rice, Mussels, Clams, Shrimp, Grouper, Chorizo Sausage,
Green Peas, Hard Boiled Egg, and Petit Lobster Tail

*** High Choice Black Angus Beef Tenderloin 29**

Béarnaise Sauce, Smoked Gouda Mashed Potatoes, Sautéed French Beans

Seafood Trio Almondine 28

Pan-Seared Grouper, Georgia Shrimp and Jumbo Lump Crab Cake
Olive Oil, Fingerling Potatoes, Sautéed French Beans

*** Sesame-Encrusted Pan-Seared Ahi Tuna (Rare) 27**

Soy Ginger Reduction, Wasabi Aioli, Fingerling Potatoes, Sautéed French Beans

Wild Pacific King Salmon 27

Lobster Parmesan Risotto, Sautéed French Beans, Champagne Sauce

Pan-Roasted Chilean Wild Sea Bass 28

Roasted Almond Red Pepper Pesto, Sautéed Baby Portobello Mushrooms,
Garlic Sautéed Baby Spinach

*** Herb-Encrusted New Zealand Rack of Lamb 29**

Mint Chimichurri, Smoked Gouda Mashed Potatoes, Sautéed French Beans

*** Prime Black Angus New York Strip Au Poivre 28**

Peppered, Pan-Seared, & Deglazed with Cognac Cream Reduction,
Smoked Gouda Mashed Potatoes, Sautéed French Beans

Double-Cut Braised Beef Short Rib 30

Red Wine Au Jus Reduction, Smoked Gouda Mashed Potatoes, Sautéed French Beans

Pan-Seared Grouper Niçoise 25

Roma Tomatoes, Kalamata Olives, Capers, Fingerling Potatoes, French Beans

Oven Roasted Pork Loin 25

Honey Dijon Tomato Cream, Baby Spinach, Smoked Gouda Mashed Potatoes

Gratuity of 20% Will Be Added For Parties of 6 or More

* Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness.